

Penns Woods Winery Wine Club

April 2018

Viognier Reserve 2015 – Library – Pleasant bouquet of honeydew, kiwi and kumquat. Full and smooth up front with notes of starfruit and freshly picked tarragon. Bright with a lingering finish. Drink now. **Silver Medal: 2018 Finger Lakes International Wine Competition.**

Pairs well with seared scallop, baked crab, and oven roasted rabbit.

White Merlot 2017 – Pleasant nose of under ripe strawberry and white cherries. Mouthwatering acidity with notes of dried apricot, rose and wet pebbles on the palate. Drink now.

Pairs well with fried goat cheese with arugula salad, creamy cheeses with apricot jam, and Strawberry/champagne dressing

Cabernet Sauvignon 2015– Pre-Release– This wine has red currant on the nose with malted milk chocolate, dried cherry and tobacco on the palate. Its finely structured tannins leave a velvety finish.

Pairs well with chargrilled spare ribs, braised Wagyu beef, and moussaka

Pinot Noir 2016 – Pre-Release – An elegant, light and aromatic wine with dry rose petal and juicy cherry on the nose. Bright raspberry notes and subtle vanilla spice at the front of the palate lead into a long, silky finish. Drink now or age for another 2-3 years.

Pairs well with mushroom risotto, beef bourguignon, and pork tenderloin