



Penns Woods Winery Wine Club
April 2019

Viognier Reserve 2017 – This wine has under-ripe green pear and quince on the nose with bright candied lemon and dried apricot on the palate. An off-dry wine with a light effervescence and long, lingering finish. Drink now.

Pairs well with roasted rabbit & cream sauce; ginger, saffron and coconut.

Rosé 2018 – Pre-Release – A refreshing dry rose with a beautiful salmon color. A pleasant earthy nose with notes of rose and bing cherry. Mouthwatering wet slate minerality with white peach, strawberry cream and hints of candied watermelon. Long lingering finish. Drink now.

Pairs well with chicken piccata, shrimp risotto, prosciutto.

Cabernet Sauvignon Reserve 2013 – Library – This robust, full bodied wine entices with the nose of plum and dark cherries and provides a long, dry finish with rich cassis and tobacco flavors. Drink now or age 5-7 years.

Pairs well with braised lamb, filet mignon, stews, olives.

Ameritage Reserve 2014 – Wine Club Exclusive – Bordeaux-style blend of merlot, cabernet sauvignon, cabernet franc, and carmine. Cassis and cranberry on the nose and palate with spicy tannins. Limited production. Aged 24 months in new French oak barrels, and only two barrels made. Drink now or age 5-10 years.

Pairs well with roast beef, venison, braised lamb, filet mignon.