



Penns Woods Winery Wine Club
April 2019

Field Blend Red – Earthy and well-structured tannins with bright acidic backbone. Notes of sour cherry and pomegranate. We recommend serving this wine slightly chilled, as it enhances the flavor profile. Drink now or age 2-3 years.

Pairs well with roasted poultry, milk chocolate, and hazelnuts / pistachios.

Novi 2018 – A bright, juicy, unoaked wine with a playful nose of plump red fruit and bubblegum on the nose. Light and smooth in body with dried fruits and soft tannins on the finish. Drink now.

Pairs well with soft, creamy cheeses, charcuterie, smoked salmon.

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.