

Penns Woods Winery Wine Club

February 2018

Chardonnay Reserve 2013-Library – Deep golden lemon in color, this wine bursts with vibrancy on the palate with lively aromas of juicy apple and orange. The finish is very long, with tones of vanilla, root spices, and pineapple. Drink now!

Pairs well with Dijon-tarragon cream chicken, fresh spinach with a citrus vinaigrette, parmesan risotto.

Bancroft Merlot 2011-Library – This wine includes bold ripe blackberry and black cherry tones that lead into dark chocolate tannins. Hints of smoke, vanilla and leather are prevalent but not overpowering. Drink now!

Pairs well with grilled eggplant, truffle fries, or brisket.

Cabernet Sauvignon 2009-Library – A muscular and structured wine that invites you in with a nose of dark cherry and tobacco. On the palate you'll find cassis and boysenberry notes that are complemented by a long, velvety finish. Drink now! Bottled with natural cork.

Pairs well with charred gruyere burger, sundried tomato pesto, or roasted duck breast.

Ameritage Reserve 2013 – An elegant, ruby-garnet wine that draws you in with intense aromas of sun-dried fruits and tobacco. The full body overwhelms the palate with savory earth flavors that are complemented by black fruit undertones. Drink now or hold for 8-12 years. Bottled with natural cork.

Pairs well with olives, prosciutto, filet mignon, or chocolate cake.

Lacrima Dolce-NV – This late-harvest, Merlot-based dessert wine has beautiful structure with juicy cherry flavors that entice the palate. The long, silky finish imparts flavors of chocolate and cinnamon. Drink now or hold for 2-3 years.

Pairs well with biscotti, vanilla ice cream, chocolate pie, or milkshake.