



## *Penns Woods Winery Wine Club*

### *February 2019*

**Novi 2018 –Pre-Release & First Vintage**–This wine has plump red fruit on the nose leading onto the front of the palate. Smooth, finishing with soft, dried fruit tannins.

*Pairs well with charcuterie, white-rinded cheeses, strawberries.*

**Due Amici –Wine Club Only** – Penns Woods and Panorama joined together to produce Due Amici. This wine is a blend of Cabernet Franc and Cabernet Sauvignon. This amicable blend is richly aromatic with a velvet, sweet fig and olive body. The tannins are slightly hinted in the finish and leaving a longing finish. Drink now or age 3-5 years.

*Pairs well with braised Wagyu beef, hanger steak, coq au vin.*

**Cabernet Franc Reserve 2015** – An enticing nose of white plum, fresh leather and over-ripe raspberry. Bold, yet smooth tannins lead to a mouthwatering acidity with notes of spice and tobacco. Drink now or age 5-7 years.

*Pairs well with lamb chops, dark chocolate, mushrooms, beef short ribs.*

**Ameritage Reserve 2013 – Library** – An irresistible wine whose elegance draws one in with intense ruby-garnet color and profusion of aromas of sun dried fruits and tobacco. It is full in the mouth and overwhelms the palate with intense flavors of black fruits and earth undertones prolonging your pleasure with its characteristic long finish. Drink now or age 6-10 years.

*Pairs well with roast beef, venison, braised lamb, candied bacon burger.*