

Penns Woods Winery's Wine Club

July 2015

Bancroft Pinot Grigio 2014- This wine possesses a bright gold appearance with hints of crisp citrus, pear, and tropical fruit flavors. Its minerality cuts through mid-palate, giving way to a clean, refreshing finish.

Pairs well with grilled shrimp and delicious summer salads.

Penns Woods Chardonnay Reserve 2013- This wine begins with notes of crisp green apple and nutmeg, finishing off with a hint of toasted nut and vanilla creaminess. Our method of aging allows for the natural bright fruit flavors to be highlighted. *Double Gold Medal: 2015 Finger Lakes International Wine Competition*

Pairs nicely with Chicken Alfredo or fresh seafood.

Penns Woods Merlot 2012- Full of bold, ripe blackberry and dark cherry tones, this Merlot leads into dark chocolate tannins. Hints of smoke, vanilla and leather are prevalent but not overpowering. This wine can easily be aged for 4-6 years.

Pairs with grilled chicken with mushrooms or blackened salmon.

Penns Woods Cabernet Sauvignon 2009- This robust, full bodied wine is aged to perfection. It draws you in with the nose of plum and dark cherries and provides a long, dry finish with rich cassis and tobacco flavors.

Pairs finely with a steak or duck roast.

Penns Woods Moscato 2012- A delightful light bodied white with fruit forward aromatics, full flavors of juicy peach, ripe apricot and honeysuckle. Crisp, refreshing, and can be enjoyed with a meal or anytime!

Perfect with any spicy dish, such as grilled Italian sausage.