



Penns Woods Winery Wine Club

July 2016

Bancroft Field Blend Rosé – This light, refreshing, yet dry rosé is full of ripe strawberry, peach, and apricot flavors with a hint of citrus on the finish.

Pairs well with grilled chicken shish kabobs.

Penns Woods Cabernet Sauvignon 2012 – Our Cabernet Sauvignon has black cherry on the nose with a silky mid - palate. This wine has flavors of raisin and jam leading into a long finish with dusty tannins.

Pairs well with charred gruyere burger, a mushroom pizza with tomato sauce or some marinated ribeye steak.

Merlot Reserve 2006 – Library – Possessing a deep color and aromas of dark fruit such as blackberry, coffee grounds, and cocoa, this wine has the vibrancy and fullness of texture. This wine's age and mouth-coating dusty tannins provide a long, smooth finish.

Pairs well with most meat dishes as well as grilled salmon or tuna.

Ameritage Reserve 2013 - 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 up to 8 years.**

Pairs well with grilled lamb or beef dishes.