

Penns Woods Winery Wine Club

July 2017

Chambourcin 2010–Library- This highly awarded, fan favorite wine encompasses rich, spicy, cinnamon and cranberry notes. The aroma is filled with sage, fresh black pepper and a soft, silky finish. This wine should be enjoyed within the next year.

Pairs well with lamb or grilled rattlesnake ☺, an authentic American BBQ or grilled plantains.

Merlot Reserve 2014-Pre-release-Our Merlot Reserve has an aroma of bittersweet chocolate. The color of this beautiful scarlet wine is telling of its bold body and chewy tannins. Soft herbaceous undertones lead to a long and full flavored finish. This wine holds ideal aging potential for another 10 to 12 years.

Pairs well with smoked ribs or any red meat. If you are looking for something lighter- buffalo mozzarella glazed with aged balsamic.

Sauvignon Blanc 2013–Library-Our Sauvignon Blanc has aged with savory citrus, softened acidity and a slightly mineral finish. This wine should be enjoyed within the next year.

Pairs well with summer orzo salad with vegetables, feta cheese and citrus vinaigrette.

Chardonnay Reserve 2015-Pre-release-This beautiful wine is soon to be released. Unlike any Chardonnay we have made in the past, this wine has light honey, juicy green apple and a hint of citrus on the front of the palate with a long and bright finish. Every sip of this wine makes you love Chardonnay more! Excellent aging potential- enjoyable up to at least 5 years.

Delicious on its own! Pairs nicely with grilled salmon with fresh herbs, lemon and black pepper.