



## *Penns Woods Winery Wine Club*

### *July 2018*

**Viognier Reserve 2015 – Library** – Light-to-medium bodied white with flavors of cantaloupe and tropical fruit that persist throughout the palate with a hint of minerality. This is a carefully crafted wine that shows off the outstanding characteristics of our estate grown Viognier. Drink now.

*Pairs well with seared scallops, chicken curry, and grilled striped bass.*

**White Merlot 2017** – Pleasant nose of under ripe strawberry and white cherries. Mouthwatering acidity with notes of dried apricot, rose and wet pebbles on the palate. Drink now.

*Pairs well with goat cheese & arugula salad, apricot jam, and grilled chicken.*

**Cabernet Sauvignon 2015– Pre-Release**– This wine has red currant on the nose with malted milk chocolate, dried cherry and tobacco on the palate. Its finely structured tannins leave a velvety finish. Drink now or age 5-7 years.

*Pairs well with char-grilled spare ribs, braised wagyu beef, and moussaka.*

**Pinot Noir 2016 – Pre-Release** – An elegant, light-bodied wine with dry rose petal and juicy cherry on the nose. Bright raspberry notes and subtle vanilla spice at the front of the palate lead into a long, silky finish. Drink now or age 8-10 years with proper storage.

*Pairs well with bruschetta, roasted goose, and glazed ham.*