

# *Penns Woods Winery's Wine Club*

*November 2015*

**Traminette 2014** - A hybrid grape grafted at Cornell University in the 60's, this grape is part gewürztraminer and gives off a yellowish straw color. On the nose, the sweet smells of honey and lemon zest give way to a clean, crisp and mineral finish. Subtle acidity gives this easy to drink, yet complex, wine a wonderful finish.

*Pairs well with a cheese board or any appetizers*

**Sauvignon Blanc 2011 – Library** - This wine is whole, yet supple, and complex. Citrus on the nose with hints of tangerine peel and passion fruit that fill the palate alongside soft acidity. The wine then finishes elegantly with a touch of minerality and grapefruit pith.

*Pairs well with herbed chicken or risotto*

**Merlot Reserve 2013 – Pre-Release-** This wine gives off big and bold tones of ripe blackberry and dark cherry that lead into dark chocolate tannins. Flavors of smoke, vanilla and leather are prevalent but not overpowering.

*Pairs well with pâtés, charcuteries or a gourmet burger*

**Ameritage Reserve 2005 – Library-** A complex nose full of dark cherries, semi-sweet chocolate and subdued spice explodes onto the palate in the form of enormous red fruit, a hint of tobacco and soft tannins. A complex Bordeaux blend redefining what people think about not just east coast wines, but American wines in general.

*Pairs with bold meat dishes like venison or steak.*

**Lacrima Dolce NV** - This Merlot based *dessert wine* has lovely structure and perfectly balanced tannins. Flavors of ripe juicy cherry entice the palate with a long silky finish that provides flavors of chocolate and cinnamon.

*A perfect after dinner drink*