



Penns Woods Winery Wine Club

November 2016

Grüner Veltliner 2015 – Pre-Release – This crisp, dry white gives flavors of lime, grapefruit and a puckering burst of acidity on the finish. The minerality in this wine is prevalent at first sip and helps tone down the acidity. Enjoy Penns Woods' second vintage of this varietal with a selection of rich holiday foods or hold onto it to cool you down during the summer months.

Pairs well with most Asian dishes – anything from Vietnamese to spicy Chinese flavors, seafood or bitter greens and salads.

Cabernet Franc Reserve 2014 – Pre-release – This wine is radiantly bright, full bodied, and bursting with flavor. Its fruit forward nose boasts aromas of raspberry, vanilla, and sweet dark chocolate. Slight acidity is prevalent on the palate, which is rounded out by firm tannins. Enjoy this wine now, or age it to further perfection to drink within 5 to 8 years.

Pairs well with Turkey, Cranberry and Spinach Roll-Ups.

Chambourcin 2012 – Bright garnet in color, this wine carries a bouquet with notes of pomegranate, black pepper, and sage. The finish is full of earthy flavors and a spicy black pepper kick. Enjoy this wine now or age for another 2 years.

Pairs well with your choice of pasta and red sauce or tasty steak and beef dishes.

Merlot Reserve 2013 – This wine possesses bold flavors of ripe blackberry and dark cherry that lead into dusty chocolate tannins. Flavors of smoke, vanilla and cedar are prevalent but not overpowering. Enjoy now or age for 4 to 6 years.

Pairs well with roasted meats like prime rib or pork.