

Penns Woods Winery Wine Club

November 2017

Due Amici 2014-Limited Edition-Penns Woods and the restaurant Panorama, joined together to produce Due Amici of Harvest 2014. This wine is a blend of Cabernet Franc and Cabernet Sauvignon. This amicable blend is richly aromatic with a velvet, sweet fig and olive body. The tannins are slightly hinted in the finish. Enjoy now or hold for 4 to 5 years.

Best enjoyed on its own or with cured meats, olives, cheeses and grilled vegetables.

Chambourcin Reserve-2014-Deep purple in color, this wine has a nose of black cherry and raisin. A burst of fruitiness with flavors of red plum on the palate along with mellow tannins, leaves a velvety finish. As it matures the wine takes on a complexity with aromas of chocolate, figs, prunes and a slight spice. Enjoy now or hold for 6 to 7 years.

Pairs well with game, BBQ, Thanksgiving dinner, savory sauces, roasted root vegetables.

Pinot Grigio 2016-New Release-This wine has the gentle scent of honeysuckle and hyacinth. The straw-colored, dry wine is light, yet pleasantly tart with softening hints of citrus and minerality, providing a refreshing, crisp finish. Enjoy now.

Pairs well with scallops, rice noodles, capers, mozzarella, citrus dishes.

Cabernet Franc Reserve 2012- Library – This visually appealing wine has great color intensity. The aromatics open up to show toasted flavors with blackberry and dark cherry fruit weave through the palate finishing with notes of light and herbal spice, leather and tobacco. Clean red fruit, cranberry flavors and firm tannins. Enjoy now or hold for 2 to 3 years.

Pairs well with mushrooms, nightshade vegetables, fresh herb based dishes, goat cheeses, wild game.