



Penns Woods Winery Estate Club
Mixed Wine List- July 2019

Gruner Veltliner 2017-

Inviting notes of nectarine, apricot pit and honey on the nose. The palate brings juicy lemon-lime flavors, soft minerality and a touch of ginger with an elegant, thoughtful finish.

Pairs well with roasted pork tenderloin with chutney, fondue, and roasted Branzino.

Novi 2018-

An unoaked nouveau style wine with a playful nose of plump red fruit and bubblegum. Light and smooth body with dried fruits and soft tannins on the finish.

Pairs well with soft, creamy cheeses, dried fruits, turkey in cranberry sauce, and smoked salmon.

Chambourcin Reserve 2015-

Brilliant garnet in color, this wine has plum and cherry on the nose with mushroom and hints of olive pit that follow through onto the palate. Light-in-body & beautifully structured with a long, lingering finish.

Pairs well with Game meats, BBQ/savory sauces, & roasted root vegetables.