

# *Penns Woods Winery Estate Club*

## *Mixed Wine List- July 2020*

### **Viognier Reserve 2019**

Succulent nose of apricot, peach & pineapple with sweet floral undertones. Smooth, waxy mouthfeel with an incredibly well balanced acidity. Mango, stone fruit & honeysuckle charm the palate leading to a long, flavorful finish. **Drink now or by 2023.**

*Pairs well with Tropical Fruit Chicken Salad, Massaman Curry, Braised Rabbit in a Dill Cream Sauce, and Seared Scallops with a Lemon Caper Sauce*

### **Chardonnay Reserve 2019**

Fresh nose of apple blossom, peach skin & hints of vanilla lead to a palate that is rounded up front with notes of under ripe pineapple, papaya & pink lady with hints of almond. The texture coats your mouth & finishes up with a zippy saline acidity complemented by touches of honeycomb & citrus. **Drink now, but recommended to age 6 months, or by 2025.**

*Pairs well with Hawaiian Red Snapper with Braised Leeks, Soft Shell Crab Sandwich, and Roasted Asparagus with Béarnaise Sauce*

### **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. **Drink now or by 2025.**

*Pairs well with Gorgonzola & Mushroom Casarecce, Red Wine Venison Stew, Sweet & Savory BBQ Meatballs, and Oven Roasted Root Vegetables*