

Penns Woods Winery Grand Cru Club

Mixed Wine List- July 2020

Traminette 2019

Honeysuckle blossom & lychee on the nose. Slight effervescence & a touch of sweetness on the palate with flavors of ripe green melon, white peach & grapefruit. **Drink now or by 2022.**

Pairs well with Spicy Pad Thai, Ravioli in a Light Cream Sauce, and Chilean Sea Bass with Jasmine Rice

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

Cabernet Sauvignon Reserve 2014 (Library)

Dark berry fruit and prune with notes of dried thyme and eucalyptus. A full bodied wine with chewy tannins. **Drink now or by 2029.**

Pairs well with Coq au vin, Hanger steak, Slow-Roast Lamb with Cinnamon, Fennel, and Citrus