

Penns Woods Winery Grand Cru

Mixed Wine List- November 2019

Pinot Grigio 2018

Dried apricot, kumquat and florals on the nose. Light, yet pleasantly tart with a refreshing acidity. Citrusy flavors and under-ripe nectarine on the palate.

Drink now or age 1-2 years.

Pairs well with baked brie, gruyere, & mussels in white wine sauce

Cabernet Sauvignon Reserve 2015 (Pre-Release)

This wine has red currant on the nose with malted milk chocolate, dried cherry and tobacco on the palate. Its finely structured tannins leave a velvety finish.

Drink now or age 8-10 years.

Pairs well with char-grilled spare ribs, braised wagyu beef, & moussaka

Pinot Noir 2017

Eye catching garnet color. Alluring earthiness on the nose with delicate dried rose. Very well balanced with cherry, cola and cranberry lighting up the palate.

Drink now or age 4-5 years.

Pairs well with mushroom risotto, roasted duck breast with a pomegranate glaze, & beef bourguignon

Merlot Reserve 2013 (Library Wine)

This wine gives off big and bold tones of ripe blackberry and dark cherry that lead into dark chocolate tannins. Flavors of smoke, vanilla and leather are prevalent but not overpowering.

Drink now or age 3-4 years.

Pairs well with mushroom risotto & pork chops