



Penns Woods Winery Premier Cru 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