

CHECK WINES Check Rosé



Appellation: Lake Erie

Residual Sugar: 0.6%

Alcohol: 12%

Varieties: Chambourcin

Winemaking/Ferment notes: Gently pressed Chambourcin grapes give this wine a hint of color, delicate berry flavors and crisp acidity. A touch of sweetness and delicate fruit flavors finishes the wine and creates a refreshing summer wine.

Cellaring Potential: Best enjoyed young

pH: 3.16

TA: 6.8 g/L

Food pairing(s): Chicken salad with cranberries; ham steak; salmon

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