



Check Red Blend



Appellation: Lake Erie

Residual Sugar: 0.2%

Alcohol: 12.5%

Varieties: Lemberger, Noiret, Leon Millot, Landot Noir, Cabernet Franc and Corot Noir

Winemaking/Ferment notes: Red berry and black pepper layered with toasty oak on the nose, and a supple, ripe and velvety mouthfeel.

Cellaring Potential: 1-3 years, would also benefit from careful cellaring

pH: 3.60

TA: 6.2 g/L

Oak aging: Aged in French and American oak

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