



VINEYARD RED

Dry Red Table Wine

THE BLEND

45% Chambourcin, 45%
Chancellor, 10% Foch

PRODUCTION

650 cases

RELEASE DATE

April 2009

STATISTICS

Total Acidity: 7.1 g/l
pH: 3.63
Alcohol: 11.40%
Residual sugar: .5%

WINEMAKING

Stainless Steel fermented
4 Months in American oak

A BRIEF HISTORY

French Scientist Joannes Seyve developed the *Chambourcin* grape in France in the late 1800's. This grape garnered considerable attention starting in the late 1980s and may now be the most widely planted red grape in the Midwest. Another wine grape developed in France during the late 1800s by scientist Albert Siebel was *Chancellor*. As of the late 1980s, France still had nearly 100,000 acres of it grown there. Chancellor is a vigorous and fruitful vine that produces excellent dark, rich wines.

ABOUT THE WINE

Our proprietary blend of Chancellor and Chambourcin, this wine is our version of the famed Chianti. Fruit, soft tannins and light oak highlight this wonderful dry red table wine.

WINEMAKER'S TASTING NOTES

The wine has a rich plum-cedar aroma with a dense ruby-violet color. Dry, clean and medium-bodied, a touch of fruit in the nose parallels the subtle tannin understructure. A great everyday wine.

FOOD PAIRINGS

A good inexpensive red perfect as an accompaniment for foods with lightly seasoned sauces, try it with pasta or pizza.

