



Penns Woods Winery



Traminette

A hybrid grape grafted at Cornell University in the 60's, this grape is part gewürztraminer, and gives off a yellowish straw color. On The nose the sweet smells of honey and lemon zest give way to a clean, Crisp and mineral finish. Subtle acidity gives this easy to drink yet Complex wine a wonderful finish.

Our Fresh, off-dry style is perfect as an aperitif and also can be enjoyed with poultry, Asian fare or simply enjoying with friends. Traminette is also one of the very few wines that have been suggested to pair well with sushi.

Fermented and stored in stainless steel