



Penns Woods Winery

White Merlot 2017



Tasting Notes:

Pleasant nose of under ripe strawberry and white cherries. Mouthwatering acidity with notes of dried apricot, rose and wet pebbles on the palate.

Winemaker Notes:

- Younger Merlot vines with less sun exposure
- Harvested 4 weeks earlier and have a higher acidity than grapes for red Merlot:
- Cold soaked for a day at 0 degrees to pull flavor due to rainy harvest; made like white wine- 100% stainless steel
- Produced using the Saignee method
- 2 months stirring in the tank to give length, body and stabilize color

Vineyard Facts:

- Rows 60-62
- Year(s) Planted: Planted in the early 80's and additional vines inter-planted in 2011
- Age of Vines: 6-35 years
- Soil Type: Clay and 1-10 inch rocks, very iron rich
- Pruning Style: Double guyot and cordon spur
- Tonnage per Acre: Produces approx. 3.5 tons per acre
- Typical Harvest: After second week of October

Pairing Suggestions:

- Fried goat cheese with arugula salad
- Strawberry/champagne dressing
- Creamy cheeses with apricot jam
- Grilled Chicken

Awards:

- Bronze: 2018 Experience Rosé Wine Competition.