



Penns Woods Winery's Wine Club

April 2015

Grüner Veltliner 2014 - Grüner Veltliner, native grape of Austria, translates to "Green Wine of Veltlin." This crisp, dry wine gives flavors of green apple, lime, and white pepper with a burst of acidity on the finish.

Pairs well with Southeast Asian inspired dishes and green vegetables including asparagus and arugula salad.

White Merlot 2014 - This light, refreshing, yet dry rosé is full of ripe strawberry, and apricot flavors with bright acidity and a hint of vanilla on the finish. This White Merlot has the soul of a full red with the body of a light white.

Pairs well with light fish dishes or summer salads with fresh fruit.

Cabernet Sauvignon 2012 - Controlled fermentation, at a very low temperature, was used to preserve the freshness of the grapes. Muscular and structured, this wine invites the drinker with a nose of dark cherries and tobacco. Onto the palate you'll find dark fruits such as cassis and boysenberry. A long and velvety finish with hints of tobacco. This is a cabernet that is ready now, but will only continue to get better with age.

Pairs with a finely prepared steak or roast duck.

Cabernet Franc 2010 - This wine is deep ruby in color with great intensity. Rich cherry fruit coupled with a light black pepper and tobacco. Deep cranberry notes with firm tannins on the finish.

Pairs with grilled meat lightly brushed with a rich glaze.