



## *Penns Woods Winery's Wine Club*

*April 2015*

**Chambourcin 2012** - Bright garnet in color, this wine carries a bouquet with notes of pomegranate, black pepper, and sage that jump out onto the palate. The finish is full of earthy flavors and a spicy black pepper kick.

*Pairs well with roasted duck or lamb dishes.*

**Bancroft Merlot 2012** - This medium bodied red greets you with bursting flavors of ripe cherry and other red fruits. The cherry flavors persist throughout the palate along with hints of dark chocolate and vanilla which evolve into a smooth, soft finish.

*Pairs with roast or grilled chicken with mushrooms or blackened salmon.*

**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.*