



Penns Woods Winery Wine Club

April 2017

Bancroft Riesling 2014 – Library – This light bodied, full flavored wine has the nose of ripe pear and jasmine. Rich honey, floral, and citrus flavors throughout the palate round out a crisp and slightly sweet finish. Ready to enjoy now.

Pairs well a pastry filled fruit tart.

Traminette 2014 – Library – A hybrid grape grafted at Cornell University in the 60's, this grape is a cross of Gewürtztraminer and Joannes Seyve. 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. Ready to enjoy now.

Pairs well with medium-bodied dishes that are spicy, savory or slightly sweet.

White Dog Red – A signature wine made exclusively for White Dog Café. This blend of Cabernet Sauvignon, Cabernet Franc, Carmine and Chambourcin blend is bursting with red ripe cherry at the front of the palate and finishes with well-balanced, velvety tannins. Ready to enjoy now.

Pairs well with a wide selection of local and seasonal dishes.

Ameritage Reserve 2005 – Library – A complex nose full of dark cherries and semi-sweet chocolate, which transitions into bursting ripe red fruit on the palate. Soft tannins round out a long superb finish. A Bordeaux blend redefining what people think about not just East coast wines, but American wines in general. Ready to enjoy now.

Pairs well with bold meat dishes like steak or venison.