



Penns Woods Winery Wine Club

April 2017

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.

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 Candied Bacon Maple Cheddar Burger.

Grüner Veltliner 2015 – A native grape to Austria, translates to “Green Wine of Vetlin.” This crisp, dry white provides flavors of lime and grapefruit with bursting acidity on the finish. Its minerality on the front of the palate helps tone down the bright acidity on the finish.

Pairs well with spicy food like sushi or Thai.

White Dog Red – A signature wine made exclusively for White Dog Café. This wine 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.