



Penns Woods Winery Wine Club
April 2019

Field Blend Red – Earthy and well-structured tannins with bright acidic backbone. Notes of sour cherry and pomegranate. We recommend serving this wine slightly chilled, as it enhances the flavor profile. Drink now or age 2-3 years.

Pairs well with roasted poultry, milk chocolate, and hazelnuts / pistachios.

Merlot 2015 – Enticing aromas of overripe blackberry lead to a palate with bold yet light-to-medium bodied tannins, notes of raw cacao, fresh cranberry and hints of charcoal. Drink now or age 3-5 years.

Pairs well with mushroom risotto, pork chops, jambalaya.

Cabernet Sauvignon Reserve 2013 – Library – This robust, full bodied wine entices with the nose of plum and dark cherries and provides a long, dry finish with rich cassis and tobacco flavors. Drink now or age 5-7 years.

Pairs well with braised lamb, filet mignon, stews, olives.

Ameritage Reserve 2014 – Wine Club Exclusive – Bordeaux-style blend of merlot, cabernet sauvignon, cabernet franc, and carmine. Cassis and cranberry on the nose and palate with spicy tannins. Limited production. Aged 24 months in new French oak barrels, and only two barrels made. Drink now or age 5-10 years.

Pairs well with roast beef, venison, braised lamb, filet mignon.