



Penns Woods Winery Wine Club
February 2019

Traminette 2018 – This wine has under-ripe green pear and quince on the nose with bright candied lemon and dried apricot on the palate. An off-dry wine with a light effervescence and long, lingering finish. Drink Now.

Pairs well with sushi, shrimp, Thai food, gruyere.

Grüner Veltliner 2016 – This dry, yet creamy white has sweet honeycomb on the nose with notes of lime on the palate. It is full in the mouth, and has a long finish with a hint of flint and minerality. Drink Now.

Pairs well with fettuccine alfredo, cheese fondue, fatty fish.

Cabernet Franc Reserve 2015 – An enticing nose of white plum, fresh leather and over-ripe raspberry. Bold, yet smooth tannins lead to a mouthwatering acidity with notes of spice and tobacco. Drink now or age 5-7 years.

Pairs well with lamb chops, dark chocolate, mushrooms, beef short ribs.

Ameritage Reserve 2013 – Library – An irresistible wine whose elegance draws one in with intense ruby-garnet color and profusion of aromas of sun dried fruits and tobacco. It is full in the mouth and overwhelms the palate with intense flavors of black fruits and earth undertones prolonging your pleasure with its characteristic long finish. Drink now or age 6-10 years.

Pairs well with roast beef, venison, braised lamb, candied bacon burger.