

Penns Woods Winery's Wine Club

July 2015

Bancroft Field Blend Red NV- A light bodied red that greets you with flavors of ripe black cherry and vanilla. The cherry flavors persist through the palate along with hints of blueberry and a touch of candied fruit on the finish.

Pairs well with summer salads and grilled peach.

Bancroft Chambourcin- 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. The 2010 vintage awarded Keystone Cup for Best Dry Wine in Competition / Double Gold Medal: 2014 PA Wine Competition

Pairs well with Penne Arrabbiata or any finely grilled meats.

Penns Woods Merlot 2012- Full of bold, ripe blackberry and dark cherry tones, this Merlot leads into dark chocolate tannins. Hints of smoke, vanilla and leather are prevalent but not overpowering. This wine can easily be aged for 4-6 years.

Pairs with grilled chicken with mushrooms or blackened salmon.

Penns Woods Merlot 2007- This incredible aged wine gives off flavors of bright berries on the nose. This Merlot evolves mid palette to highlight a smoky and silky smooth finish with perfectly balanced tannins.

Pairs well with grilled tilapia or your favorite chicken dish.

Penns Woods Cabernet Sauvignon 2009- This robust, full bodied wine is aged to perfection. It draws you in with the nose of plum and dark cherries and provides a long, dry finish with rich cassis and tobacco flavors.

Pairs finely with a steak or duck roast.