



Penns Woods Winery Wine Club

November 2017

Due Amici 2014-Limited Edition-Penns Woods and the restaurant Panorama, joined together to produce Due Amici of Harvest 2014. This wine is a blend of Cabernet Franc and Cabernet Sauvignon. This amicable blend is richly aromatic with a velvet, sweet fig and olive body. The tannins are slightly hinted in the finish. Enjoy now or hold for 4 to 5 years.

Best enjoyed on its own or with cured meats, olives, cheeses and grilled vegetables.

Chambourcin Reserve 2014-Deep purple in color, this wine has a nose of black cherry and raisin. A burst of fruitiness with flavors of red plum on the palate along with mellow tannins, leaves a velvety finish. As it matures the wine takes on a complexity with aromas of chocolate, figs, prunes and a slight spice. Enjoy now or hold for 6 to 7 years.

Pairs well with game, BBQ, Thanksgiving dinner, savory sauces, roasted root vegetables.

Bancroft Viognier 2014-Library-This wine greets you with a nose of candied orange peel and white flowers. The citrus acidity weaves through the palate complimented by notes of white raisin with a light and gentle finish. Enjoy now.

Pairs well with curry based dishes, heavily spiced food, seafood, mild game.