



*Penns Woods Winery Wine Club*  
*November 2018*

**Chardonnay Reserve 2016** – This wine has candied grapefruit and dried apricot on the nose, and caramel on the palate leaving a mouthwatering finish. Excellent aging potential—enjoyable up to at least 5 years.

*Pairs well with prosciutto, creamy vegetable soup, crab cake.*

**Chambourcin Reserve 2015 – Pre-Release** – Brilliant garnet in color, this wine has plum and cherry on the nose with mushroom and hints of olive pit that follow through onto the palate. Light-in-body & beautifully structured with a long, lingering finish. Drink now or age 3-5 years.

*Pairs well with mushroom risotto, pork chops, meatloaf.*

**Proprietor Reserve 2015** – A light ruby wine with coco dust and hints of dried thyme on the nose. Blackberry and black currant on the front of the palate leading into bittersweet coco tannins with a soft, juicy finish. Drink now or age 5-7 years.

*Pairs well with braised short ribs, gorgonzola sauce, bellavitano cheese.*

**Merlot Reserve 2015 – Pre-Release** – A nose of candied cherry and cranberry with undertones of eucalyptus and fresh sage. Cranberry notes follow onto the palate with a long, gripping tannic finish, reminiscent of freshly fallen leaves. The bright, youthful tannins hint at the age-ability of this wine. Age 5-10 years.

*Pairs well with roasted duck with cherry glaze, N.Y. strip, pork loin.*