



*Penns Woods Winery Grand Cru
Mixed Wine List- July 2019*

Novi 2018-

An unoaked nouveau style wine with a playful nose of plump red fruit and bubblegum. Light and smooth body with dried fruits and soft tannins on the finish.

Pairs well with soft, creamy cheeses, dried fruits, turkey in cranberry sauce, and smoked salmon.

Proprietor Reserve 2014 - Library Wine-

A Cabernet Sauvignon and Merlot blend, deep red in color with a bouquet dried flowers and dark red fruit. Bright berry notes shine through the smokiness and hints of tobacco leaf.

Pairs well with braised pork, grilled meats, pasta with red sauce.

Gruner Veltliner 2017-

Inviting notes of nectarine, apricot pit and honey on the nose. The palate brings juicy lemon-lime flavors, soft minerality and a touch of ginger with an elegant, thoughtful finish.

Pairs well with roasted pork tenderloin with chutney, fondue, and roasted Branzino.

Pinot Grigio 2018-

This wine has dried apricot, kumquat and florals on the nose. Light, yet pleasantly tart and mineral-driven with a refreshing acidity and flavors of citrus and under-ripe nectarine.

Pairs well with baked brie, white fish, and mussels in a White wine sauce.