



CHAMBOURCIN RESERVE

Dry Red Wine

Chambourcin Reserve is a medium-bodied red wine with soft tannins and a smooth finish. Ten months in American oak casks contribute to the subtle earthy notes which roll across the palate. Decanting has a nice effect on Chambourcin Reserve, enhancing the flavors and aromas.

 ${\tt NOTES: Black\ raspberry, licorice, clove, lavender,}$

and cedar

GRAPES USED: Chambourcin

VOLUME: 750 mL

RESIDUAL SUGAR: 0 g/L

PERCENT ALCOHOL: 12.5%

SERVING TEMP: Cellar Temperature (60-65°F)

AGING: 3-5 years

FOOD PAIRING: Steaks, pork chops, and dark

chocolate

AWARDS: Governor's Cup Best Red Trophy at the

2025 Illinois State Fair Wine Competition

A Passion for Creation $^{\scriptscriptstyle\mathsf{TM}}$