



## **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.

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: Silver Medal at the 2023 Illinois State Fair Wine Competition

## A Passion for Creation ${}^{\scriptscriptstyle\rm TM}$