

# *Chambourcin Reserve*

BEST OF SHOW – 2011 Newburgh  
GOLD MEDAL – 2006 Indy International  
BRONZE MEDAL – 2004 Indy International

## **OVERVIEW**

Winzerwald's Chambourcin is a semi-dry Indiana grown wine, finished in oak for a short period of time. It rounds out our typical Germanic wines by being one of the few French-American hybrid grapes that grows well in Indiana and makes a bold red wine.

## **HISTORY**

Winzerwald has produced this wine ever since its third year in operation. It was introduced as our 3<sup>rd</sup> Anniversary Wine and was named Chambourcin Reserve in subsequent years.

## **GRAPES AND SOURCES**

The Chambourcin grapes are sourced from Indiana growers in both the central and southern part of Indiana.

## **WINE DESCRIPTION & DATA**

Color:	Very deep to medium deep rich-red color
Sugar:	Residual sugar can be between 1% and 2%
Style:	Semi-dry, lightly oaked
Aroma/Bouquet:	Light toasted oak and bright bramble berries and cherry
Taste:	Ripe cherry and berry flavor with hint of oak
Alcohol:	11.5%
Ferment/Aging:	Stainless Steel with Oak induction or American oak barrels
Storage:	Store in cool place away from sun light. Can be shelved for a couple of years
Serving:	Cellar temperature 52-57°
Food Pairings:	Ideal with BBQ foods, lamb, duck or light beef like filet or prime rib