

TASTING NOTES

2009 Cab Franc-Merlot

750 mL

Suggested Retail: \$14

TASTING COMMENTS

This red vinifera blend is the perfect accompaniment to a supper with friends. Subtly earthy on the nose with soft aromas of dark fruits, this light bodied dry wine exudes soft and mild tannins that leads to a long enjoyable finish. Aged in oak for over a year.

TASTING CHART

		SCALE					
BODY	(Delicate) Light	○	○	●	○	○	Full (Complex)
SWEETNESS	Dry	●	○	○	○	○	Sweet (Dessert)
ACIDITY	(Soft) Low	○	●	○	○	○	High (Crisp)
OAK	None	○	○	●	○	○	Heavy
AGING	Drink Now	○	○	○	●	○	5 years

FOOD PAIRING

Herb roasted chicken, Summer Ratatouille, Grilled Flatbreads

FRUIT SOURCE

This wine was produced with:

50% Cab Franc

50% Merlot

DETAILS

Cases Produced: 395.5	pH: 3.65
Release Date: 2011	Residual Sugar: 0
Alcohol Content:	Filtering: unfiltered
Total Acidity: 5.8 g/L	Free SO2 at bottling: 70ppm

WINERY

Shelburne Vineyard and Winery was established in 1998 and is dedicated to using sustainable agricultural practices to produce fine, handcrafted wines. Our small state of the art winery is located near the Vermont shores of beautiful Lake Champlain.

Shelburne Vineyard

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