

Small Batch #004

TECHNICAL INFO

VARIETAL	VINTAGE	APPELLATION	PRODUCTION
100% Chambourcin	N/A	<i>American</i> <i>New York State</i>	15 cases

FERMENTATION

Juice was hot-pressed before fermentation, then cooled, settled, and inoculated in a large stainless steel tank. This small lot was bottled from the tank by hand near the end of fermentation, and left to finish in the bottle. No disgorgement.

PH- 3.67

RS- 0 %

ABV- 11.6%

TASTING NOTES

Fruit choke cherry, cranberry

Herbal chocolate

Other yeasty/ bready

SERVING RECCOMENDATION

Served chilled at around
40 degrees F

Pairings to Try:
charcuterie
sliders
short ribs



Barn with Oak Tree, circa 1995

*An icon of Crane Creek: our 1940's era red barn.
Nearby stood a giant old oak tree, which was upended by hurricane Ivan in 2004.*