

BROGUE BLUSH



Price Per Bottle

\$12.00

Wine Composition

A Blend of Cayuga, Vidal Blanc
and Red Wine

Appellation

Pennsylvania

Alcohol by Volume

11 Percent

Sweetness Level

Semi-Sweet

Aging & Processing

Stainless Steel Tanks

Description

Light, lively and aromatic, Brogue Blush is a refreshing rosé wine that is similar to a White Zinfandel. This semi-sweet wine has hints of pear, apple and tropical fruit, and is salmon/blush in color. The finish is lingering with subtle acidity.

Winemaking Notes

Made from a blend of white grapes with a hint of red. The Vidal Blanc and Cayuga grapes are fermented separately. This wine was cold fermented and aged in stainless steel tanks.

Food Pairing

Pair with spicy dishes, sushi, fresh fruit (strawberries) and mild cheeses. Or simple picnic foods.

Notes

This wine should be consumed within 5 years of the bottling date, and served well chilled (40°F) for optimal enjoyment.

This wine takes its name from "The Brogue", which is the unincorporated community in which the winery is located.

Also Try

Susquehanna White - *semi-sweet white wine*

Riesling - *semi-dry white wine*

Prelude - *dry rosé wine*