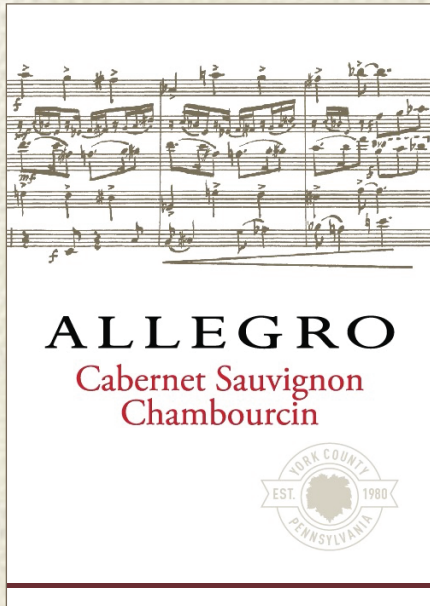


2017 Cabernet Sauvignon  
Chambourcin



**Price Per Bottle**  
\$18.00

**Wine Composition**  
51% Cabernet Sauvignon  
49% Chambourcin

**Appellation**  
Pennsylvania

**Alcohol by Volume**  
13 Percent

**Bottling Date**  
September 27, 2018

**Production Quantity**  
193 cases

**Aging & Processing**  
Fermented in Stainless Steel Tanks  
& Aged in French and Pennsylvania  
Oak Barrels

*Description*

This wine is an anomaly. Maybe even a test. Cabernet Sauvignon brings structure and body while the Chambourcin adds acid and color. This unlikely combination creates a well balanced, fruity, and easy-drinking wine. The Allegro 2001 Proprietor's Red combined the same two grapes years ago. You'll probably have to wait that long to see it on the shelves again after this vintage, so buy it now while it lasts.

*Vineyard Notes*

Both of these grapes grow well in our region. The Chambourcin came from Stony Run Valley Vineyards (Lehigh Valley, PA) and the Cabernet Sauvignon is from our good neighbor Waltz Vineyards (Manheim, PA).

*Winemaking Notes*

As with all Allegro reds, each variety was fermented and aged independently and then blended just prior to bottling.

*Food Pairing*

Italian! Think pasta, veal parmesan, cheese dishes and dark chocolate.

*Notes*

This wine is full of fruit. Look for a variety of berry flavors and aromas. This wine is immediately drinkable, and should hit its sweet spot in 2-3 years, capping out after 5-6. Serve at room temperature (66-68°F) for optimal flavor.

*Also Try*

Cabernet Sauvignon - *dry red*  
Chambourcin - *dry red*  
Merlot Chambourcin - *dry red blend*