

Chancellor



Price Per Bottle
\$13.00

Wine Composition
80% Chancellor &
20% Chambourcin

Appellation
PENN Walker, Pennsylvania

Alcohol by Volume
11 Percent

Sweetness Level
Semi-Sweet

Bottling Date
May 31, 2018

Aging & Processing
Stainless Steel Tanks

Description

Also known as Seibel 7053, Chancellor is a French hybrid grape with a wide range of genealogy. It was brought to New York in the 1940's and is widely grown in the east coast's cool climate for its pest and disease resistance. This grape is no longer cultivated in France due to laws prohibiting the use of hybrids in winemaking.

With traditional flavors of blueberry, cedar and plum, our Chancellor smells like honey with slight tomato leaf character.

Vineyard Notes

Chancellor is a hearty grape with firm, jet black skin. Its flesh is firm and not as juicy as other varieties.

Winemaking Notes

Our Chancellor was an easy wine to make. The fruit was hot pressed to burn off its vegetal character. The resulting juice is rich and jammy. Unlike most other red wines, our Chancellor's deep red color comes from pressing the fruit, not from fermenting or aging on the skins. The wine was processed in stainless steel and finished semi-sweet.

Food Pairing

Serve this wine with any casual dinner or picnic. It pairs particularly well with Provincial beef stew, hamburger, and chili.

Notes

This wine was first released in 2018 as an alternative to Red Lion Red. Consume young and serve cold.

Also Try

Red Lion Red - *semi-sweet red wine*
Brogue Blush - *semi-sweet rosé wine*
2016 Chambourcin - *dry red wine*