



# N/V Sunset Red

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pH: 3.41 | Acidity (TA): 0.7 | Residual Sugar (g/L): 3.5

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## Winemaking

Fermented on skins until dry, Blend comprised of native & hybrid varieties.

## Bottling

June 22, 2021, Stelvin closure

## Palate

Inspired by magnificent sunsets over Seneca Lake, this fruit forward red blend is silky smooth & bursting with ripe raspberry & cherry flavors. Blend comprised of native & hybrid varieties.

## Food Pairing

We recommend serving Sunset Red slightly chilled. Complements a wide variety of foods, including pasta, pizza & grilled meats.