



# N/V Jubilee

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Alcohol label %: 12.2 | pH: 3.75 | Acidity (TA): 6.8 | Residual Sugar (g/L): 2.9

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## Winemaking

Composition: 47% Cabernet Franc, 23% Merlot, 20% Balaton, 10% Marquette.

The red wine components were cold soaked and fermented on the skins for two weeks before being pressed.

## Aging

These wines also completed malolactic fermentation and were aged in French and American oak barrels for 11 months.

## Nose

Part red wine and part cherry wine, Jubilee is a collaborative blend of tastiness. In addition to the distinctive cherry redolence, scents of pomegranate and blueberry interfuse on the nose.

## Palate

Like biting into a freshly picked Northern Michigan cherry, Jubilee's tasting profile includes black raspberries, cinnamon, woody stems and candied cherries. To accentuate Jubilee's red wine profile, serve it at room temperature; to highlight its cherry components, serve it slightly chilled.

