

# The perfect

## RED



VINTAGE . . . . .	2022
APPELLATION . . . . .	LAKE ERIE
RESIDUAL SUGAR . . . . .	0%
ALCOHOL . . . . .	12%
VARIETIES . . . . .	REGENT (95%), MERLOT (2%), CABERNET FRANC (2%), CHAMBOURCIN (1%)
WINEMAKING/ FERMENT NOTES . . . . .	SMALL LOTS FERMENTED WITH TRADITIONAL PUNCH DOWN FOR CAP MANAGEMENT TO MAXIMIZE COLOR EXTRACTION AND RETAIN SOFT TANNIN PROFILE. AGED IN A MIX OF USED FRENCH OAK TO BALANCE BOTH PRIMARY FRUIT AND SECONDARY AGED CHARACTERISTICS.
CELLARING POTENTIAL . . . . .	3-5 YEARS
PH. . . . .	3.41
TA. . . . .	6.8 G/L
VINEYARD(S) . . . . .	WILLIAM SEMELKA AND VINEYARD ON THE KNOLL
OAK AGING . . . . .	AGED FOR 12 MONTHS IN FRENCH OAK, AMERICAN OAK FROM THE OAK, AND MERCURY FRENCH OAK
HARVEST DATES . . . . .	10/11/2022
FOOD PAIRING(S) . . . . .	WILD GAME STEW, OR SAUSAGE GUMBO. CURED SAUSAGES, AND RUSTIC CHEESE
DIETARY NOTES . . . . .	VEGAN



BEVERAGE TESTING INSTITUTE  
WORLD WINE PACKAGING COMPETITION  
SILVER, 2022