



**DANIEL'S**  
FAMILY VINEYARD & WINERY

# Chambourcin

## 2017, ESTATE

### DESCRIPTION

Toasted walnuts, dried cherries & cranberries; dry estate red wine with a lighter body, balanced acidity, soft tannins & a quick finish.

### FROM THE WINEMAKER

With 17 rows of Chambourcin grapes on the Daniel's estate, this variety typically has one of the highest yields each harvest season. In 2015, we had to cut back the Chambourcin vines entirely which resulted in very high quality and well-nourished grapes for the following harvest. These 2016 grapes grew beautifully into large, loose clusters and were picked late in the season.

### VARIETAL NOTES

Chambourcin is widely planted throughout the midwestern United States. It is a French-American hybrid grape that is readily available throughout the US. The vibrant red color and soft mouthfeel, has been noted to have aromatic flavor descriptions like red cherries, red fruit, and red berries. Chambourcin wines are fruit-spicy in nature and have immense matching potential with mild foods.

### PAIRING NOTES



**PASTA**  
*spaghetti with  
bolognese*



**LIVESTOCK**  
*braised short ribs;  
angus cheeseburger*



**DESSERT**  
*chocolate with  
hazelnuts*



**CHEESE**  
*camembert;  
brie*