



## 2008 Chambourcin

**Grape Variety:** 100% Chambourcin

**Appellation:** Outer Coastal Plain

**Soil Type:** Sandy Loam

**Trellising System:** Scott Henry

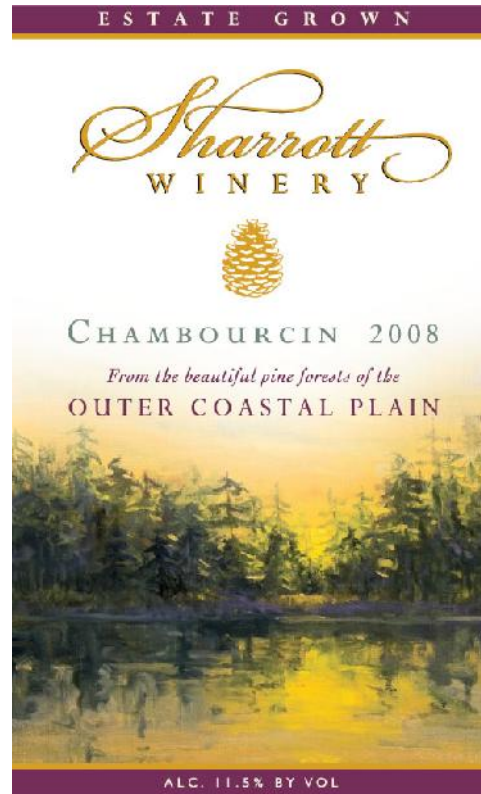
**Vine Density:** 870 Vines/Acre

**Alcohol:** 11.5%

**pH:** 3.6

**Residual Sugar:** Dry

**Serving Temperature:** 64° F



### **Production/Fermentation Technique & Description:**

Our Chambourcin displays a rich ruby-red color echoing the deep colored fruit of this vine. This wine is fermented at cool temperatures then aged in oak to round out the strong fruit flavors of this grape. Recommended with: Spaghetti Bolognese; Grilled meat including chicken. Also, check it out warmed and spiced in our Hot Mulled Chambourcin. Have a sample and pick up a spice packet in our tasting room throughout the fall and winter months.

### **Who we are:**

Sharrott Winery is a family owned vineyard and winery located in the beautiful pine forests of New Jersey. Our belief is that great wines start in the vineyard in collaboration with Mother Nature. We take great care to use sustainable practices in our winegrowing to improve our little piece of the world.

Sharrott Winery  
370 S Egg Harbor Rd.  
Blue Anchor NJ 08037  
609-567-WINE

[www.SharrottWinery.com](http://www.SharrottWinery.com)