



2015 CHAMBOURCIN

WINE AROMA

Chambourcin exudes all the boldness of the American Frontier. Your senses will awaken as the rich scents of dark cherry and sweet bourbon intertwine.

WINE PROFILE

Chambourcin is a vibrant dry, ruby red wine. Ripe plum and black cherry offer intensity for the mid-palate that is equally matched on the finish with the acidity of cranberry, spice of pepper, and velvety smooth tannins. Our grapes are grown with pride in Southern Indiana and this wine is aged for 12 months in American Oak barrels harvested from the Hoosier National Forest.

PAIRING

Our Chambourcin simply and beautifully with filet mignon topped with blue cheese. Dark chocolate and fresh raspberries enhance the espresso expressions of Chambourcin.

EASLEY WINERY

Established in 1974, Easley Winery is Indiana's oldest family-owned winery. Depending on the year and season, Easley Winery offers over 20 different wines. The tradition of making great wines people will enjoy is the passion of second-generation owners Mark & Meredith Easley.

Today, we balance the benefits of modern winemaking technology with the desire to create a supreme wine that reflects the natural qualities of the grapes. Our winemaker, Jeff Martin, is continuously challenged to capture the best of the grape, improve it and make it available for us to enjoy.

TECHNICAL DATA

Alcohol	12%
pH	3.37
Total Acidity	0.88
Harvest Date.....	Sept 2, 2015
Harvest Brix	19.2

UPC: 082541000374

