

STONE HILL

W I N E R Y ®



CHAMBOURCIN

VARIETAL INFORMATION:

Chambourcin is a French-American hybrid of unknown parentage, hybridized in the 1800s by Joannes Seyve. It has been commercially available only since 1963. This late-ripening variety is carefully fermented on the skins and then aged for one year in French and American oak barrels.

TECHNICAL INFORMATION:

Harvested - September - October

Alcohol - 13.2% Residual Sugar - 0.2%

TASTING INFORMATION:

Vibrant aromas and flavors of toffee, black currant and cherry compote set off by plenty of smoky, toasty oak and a hint of black pepper. Medium-bodied with soft tannins and a lingering finish. Pairs perfectly with grilled meats, pastas in rich red sauces and ripe cheeses such as Brie or Camembert. (750 ml)

AWARDS:

Governor's Cup "Best MO Wine" - 2019 Missouri Wine Competition

Best of Class Dry Red - 2019 Missouri Wine Competition

Gold - 2019 & 2021 Missouri Wine Competition

89 points - American Wine Society

PACKAGING SPECS AND UPC:

70 cases per pallet

14 cases per pallet layer

34.3 pounds per case

This wine is now a screw cap



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