

# 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:

A beautiful crimson hue with a nose of cedarwood, black currant, white pepper and a touch of smoke. The soft, dry mouthfeel possesses a hint of black cherries, baking spices, plums and a lasting grip in its finish. Pairs perfectly with grilled meats, pastas in rich red sauces and ripe cheeses such as Brie or Camembert. (750 ml)

### AWARDS:

Gold - 2022 Missouri Wine Competition

89 points & Silver - 2021 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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