

# 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, aged for one year in stainless steel tanks, and then aged an additional year in both French and American oak barrels. 1,400 cases produced.

### TECHNICAL INFORMATION:

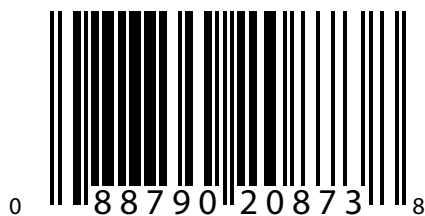
Alcohol - 13%      Residual Sugar - 0.2%

### TASTING INFORMATION:

A medium-body red wine with soft tannins, vibrant black current and cherry aromas and a touch of toasty oak and black pepper. Pairs perfectly with grilled meats, pastas in rich red sauces and ripe cheeses such as Brie or Camembert. (750 ml)

### PACKAGING SPECS AND UPC:

70 cases per pallet  
14 cases per pallet layer  
34.3 pounds per case



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