

ADIRONDACK WINERY



Red Barn

Dry Red Blend

Appellation:

New York

Grape Varietal:

Blend: 40% Lemberger,
20% Baco Noir, 20%
Noiret, 20% Foch

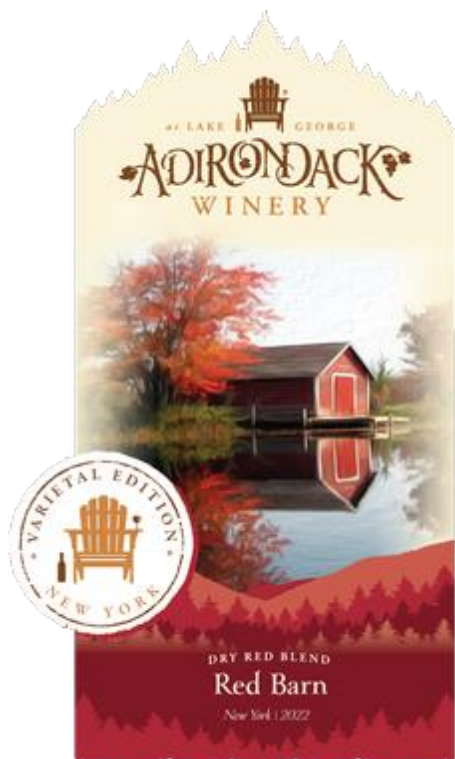
Vintage: 2023

Alc. / Vol. 10.7%

pH: 3.42

Residual Sugar:
approx. .40%

Serving Temperature:
47° - 52°



Tasting Notes

This medium-bodied off-dry red wine presents aromas of red berries, earthiness, and subtle spice, leading into juicy, jammy tart black cherry flavors. Low in tannins, this dry red has a smooth finish and is so easy to drink!

Food Pairing Notes

While a perfect red to enjoy solo in the warmer months, favorite food pairings include pepperoni pizza, pasta with red sauce, barbecued meats, Brie and Camembert cheese, and deep chocolate desserts.

Label Image

A Rustic Red Barn is accompanied by its reflection on a crystal clear pond during a beautiful autumn afternoon. Photographer: Hyla Waters

Winemaker Notes

The success of the 2022 Red Barn led us to further experiment with this blend. This vintage contains more Lemberger and introduces Noiret in place of

Chancellor. Noiret is a popular blending varietal, rounding out the structure and balancing flavors. The ending result is a lightly oaked, lightly tannic, easy-drinking red blend of popular New York grown grapes. It's a red blend that all red wine drinkers will enjoy.

