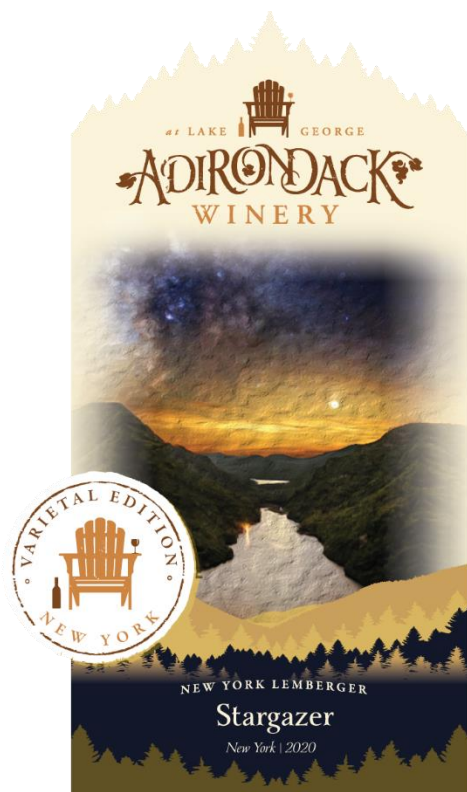


# ADIRONDACK WINERY



A LOVE OF WINE AND FAMILY has brought us back to our roots in the beautiful Adirondacks to share our award-winning, locally-handcrafted wines with friends new and old. From our family to yours, thank you for being a part of our story and for letting us be a part of yours!



#### TASTING NOTES

This unique, dry red wine was aged in American toasted oak barrels for 15 months, creating a luscious medium body with a beautiful garnet hue. Offering enticing oak and spicy clove notes on the nose, this wine follows through with the pleasant acidity of dark black currants and a touch of pepper spice, followed by a lingering tannic, earthy finish. An excellent wine for aging in your wine cellar!

NEW YORK | 2020  
LEMBERGER  
750ML / 13% ALC/VOL



GOVERNMENT WARNING:  
(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.  
(2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

FRONT IMAGE  
Stars shine bright over Ausable Lake as the sun sets behind the Adirondack Mountains.  
Photographer: Alex Kelly

PRODUCED & BOTTLED BY  
DBA ADIRONDACK WINERY  
AT LAKE GEORGE  
Queensbury, New York

AdkWinery.com  
(518) 668-WINE

VISIT OUR TASTING ROOMS ON  
LAKE GEORGE YEAR ROUND!

## Stargazer NY Lemberger

*“Stargazer”* - An Oak Barrel Aged Dry Red Wine

### Appellation:

Finger Lakes, New York

### Vintage: 2021

Harvest Date: 10/9/21

### Grape Varietal: Lemberger

Aging: 24 months American  
Medium Toast Oak Barrels

Alc. / Vol. 12 %

Residual Sugar: 0%

Acid: 3.4 g/L

pH: 3.82

Limited Production:

252 cases

Serving Temperature:

47° - 50°

## Tasting Notes

This unique, dry red wine was aged in American toasted oak barrels for 15 months, creating a luscious medium body with a beautiful garnet hue. The 2019 vintage brings strong notes of blackberry jam with undertones of vibrant bell pepper upon first sensory analysis. Black cherry, herbaceous spice and fresh cracked pepper dominate the tasting profile, with an earthy finish.

## Food Pairing Notes

Try this versatile red wine with smoked Gouda, Feta or Stilton cheeses. Pairs perfectly with earthy, savory favorites like grilled lamb, roast beef, smoked sausage or a traditional German spaetzle dinner.

## Label Image

Stars shine bright over Ausable Lake as the sun sets behind the Adirondack Mountains. ***Photo Credit: Alex Kelly***

## Winemaker Notes

The 2021 vintage of Lemberger brought us perfectly ripe fruit to the crush pad. Our Winemaker has declared this our best red wine in the past decade. 24-month aging in American oak barrels has done wonders for this wine as it has rounded the tannins for a nice smooth finish while providing a nice structure.