

# **Appellation:** New York

Vintage: 2020 *Harvest Date:* 10/1/20

Grape Varietal: Lemberger

**Aging:** 15 months American Medium Toast Oak Barrels

**Alc. / Vol.** 11.3%

## Stargazer NY Lemberger "Stargazer" - An Oak Barrel Aged Dry Red Wine

Residual Sugar: 0%

**Acid:** 5.0 g/L

**pH:** 3.60

Cases Produced: 222 cases

**Serving Temperature:** 

47° - 50°

#### A LOVE OF WINE AND FAMILY

has brought us back to our roots in the beautiful Adirondacks to share our award-winning, locallyhandcrafted 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!



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

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

DBA ADIRONDACK WINERY AT LAKE GEORGE Queensbury, New York

AdkWinery.com (518) 668-WINE

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GOVERNMENT WARNING: (I) 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

### **Tasting Notes**

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### **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 2020 vintage of Lemberger brought us perfectly ripe fruit to the crush pad where we produced this wine along with our Double Gold Award Winning 2020 Moonlight Lemberger Rosé. Our Winemaker has declared this our best red wine in the past decade. 15-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.