



Wild Red 750ML / 11.5% ALC./VOL.

A Cove of Wine and Tamily 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 semi-sweet, light bodied wine presents the succulent flavor of ripe black cherries balanced with a subtle touch of rannins. Light and fruity, our "Wild Red" satisfies the palate and is a great addition to any fun festivity. Best served chilled, try pairing our Wild Red with brie or blue cheese, cajun cuisine, sweet barbeque dishes and berry-based desserts.

• WILD RED • Red Wine with Natural Black Cherry Flavor 750ml • 11.5% Alc./Vol.



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 . A red Adirondack Chair on a dock in Hague invites you to enjoy a glass of wine and take in the beautiful view of Lake George in Late Summer.

PRODUCED & BOTTLED BY ADIRONDACK WINERY, LLC Queensbury, New York www.AdkWinery.com (518) 668-WINE

VISIT OUR TASTING ROOMS ON LAKE GEORGE YEAR-ROUND WILD RED

Black Cherry Infused Red Wine

Appellation: New York

Grape Varietal: Pinot Noir, Baco Noir, Merlot

Vintage: NV

Alc. / Vol. 11.5%

pH: 3.05

Residual Sugar: approx. 4.6%

Serving Temperature: 47° - 52°

Tasting Notes

This semi-sweet, light bodied wine presents the succulent flavor of ripe black cherries balanced with a subtle touch of tannins.

Food Pairing Notes

Best served, chilled, try pairing our Wild Red with brie or blue cheese, Cajun cuisine, sweet barbeque dishes, and berry-based desserts.

Label Image

A red Adirondack chair on a dock in Hague invites you to enjoy a class of wine and take in the beautiful view of Lake George in late summer.

Winemaker Notes

With black cherry being a more mellow flavor, Pinot Noir was a natural fit as the base wine for Wild Red. We also like to use Baco Noir in the blend to pair with the very slight sour flavors that black cherry can produce.