Tree-ology Red
Appellation: New York State

Grapes Composition:
Cabernet Sauvignon, Chancellor and Marechal Fosh

Type: Dry Red
RS: 0%
Alcohol Content: 12%
Bottle Size(s): 750ml
First Vintage: 2010

Recent Awards:
• 2018 Tastings.com - SILVER - 86 points
• 2018 San Francisco Chronicle Wine Competition - SILVER
• 2017 International Women's Wine Competition - GOLD, BEST IN CLASS
• 2017 International Eastern Wine Competition (East Meets West) - GOLD
• 2017 Winemakers Challenge - GOLD - 92 points
• 2017 International Eastern Wine Competition (East Meets West) - GOLD
• 2017 Winemakers Challenge - GOLD - 92 points
• 2016 Tasters Guild International - SILVER
• 2016 World Value Wine Challenge Tastings.com - 90 pts, GOLD, BEST BUY
• 2016 Indy International Wine Competition - SILVER
• 2016 New York State Fair Commercial Wine Competition - SILVER
• 2016 International Women's Wine Competition - SILVER
• 2016 Tasters Guild International Wine Competition - SILVER

Tasting Notes: Dark Garnet black color. Bright aromas and flavors of lime candy, nougat, dried lavender and berry Danish with a silky, vibrant, fruity medium body and silky stimulating medium-length finish with suggestions of marinated root vegetable and sandal wood incense with soft tannins and light oak. A lively and appealing red that is a pleasure to sip.

Food Pairings: Pair with Danish bleu or Gorgonzola cheese, red meats and spicy Italian dishes.

Winemakers/ Viticulture Notes: Cabernet Sauvignon grapes emerged from a spontaneous crossing of the red Cabernet Franc and the white Sauvignon Blanc grapes, appearing in Bordeaux some time before the 18th century. Marechal Foch makes a deeply colored wine with earthy characters as well as some jammy, dark-fruit flavors. The grape was bred in France in the 1910s by Eugene Kuhlmann, who crossed Goldriesling and a native American Vitis riparia-rupestris. Chancellor is a hybrid of French-American grapes that produces a young wine full of berry flavors and the scent of fresh herbs.