

SALMON RUN



COHO RED

THE COHO RANGE

Named after the Coho Salmon, our Coho range of Salmon Run wines represent a sweeter profile made from vinifera grapes grown in the Finger Lakes region of New York.

WINEMAKING

Immediately after harvest, the a blend of Cabernet Franc and Merlot are destemmed and pressed independently. The juice is fermented at low temperatures in stainless steel to preserve the more delicate flavors. Fermentation is stopped early to retain sweetness in the finished wine. The wine is aged in stainless steel until the following Spring, blended, and bottled without oak aging.

TASTING NOTE

Soft, fruity, and refreshing with flavors of raspberries and red cherries. Perfect for those who enjoy the body and flavor of red wine without dryness.

FOOD PAIRING

Chicken (Grilled), Sweet Barbecue Sauce, Eggplant Parmigiana, Red Based Pasta Dishes, Pizza, Mild Hard Cheeses, Hotdogs and Hamburgers (with Ketchup).

TECHNICAL DATA

Alcohol: 12.2%, Sweetness: 56 g/L (5.6%), Acidity: 6.9 g/L TA, pH: 3.31

Salmon Run is named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake in the Finger Lakes wine region of New York. For over 25 years, Salmon Run wines embody the experience of the Finger Lakes producing everyday wines for everyday enjoyment.



SALMON RUN WINES

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