



CRANBERRY

Sweet Fruit Wine

THE BLEND

50% Cranberry
50% Sweet White Wine

PRODUCTION

1500 cases

RELEASE DATE

March 2005

STATISTICS

Total Acidity: 13.7g/l

pH: 2.93

Alcohol: 10.88%

Residual sugar: 14%

WINEMAKING

Stainless steel fermented

A BRIEF HISTORY

A delicious blend of sweet and tart, this is one of our best selling wines. A perfect choice for the holiday season and the only civilized way to have your cranberries!

ABOUT THE WINE

Just the right amount of tartness and sweetness, for a refreshing and flavorful treat. The entire fermentation process is carried out in stainless steel.

WINEMAKER'S TASTING NOTES

This wine has a bright Cranberry color with a fruity, aromatic nose including hints of cranberry and currant. The palate is very lively, with a sweetness that is perfectly balanced with a tart, refreshing finish.

FOOD PAIRINGS

The perfect wine for chicken, turkey or pork. Great for holiday fare, it is also great for light lunches, dinners, or salads.

