



CHAUCER'S

Blackberry Wine

TECHNICAL DATA

Blackberry Source

Primary California:
Gizdich Ranch &
Driscolls, Watsonville

Harvest Season

June 1 - July 15

Total Acidity in Wine

1.4 g/100 mls

Residual Sugar

10% by weight

Alcohol

10.5%

Retail Price

\$17.00/375ml bottle

NATURALLY RICH & FRUITY

Our Blackberry wine is made from 100% pure blackberry varieties. The dark, rich berry aromas leap from the glass. The flavors are reminiscent of grandma's blackberry pie. This wine is always a pleasure to be enjoyed with friends and family.

THE FRUIT

The majority of fruit for this elegant wine was grown in an orchard near Watsonville, California - a cool region with seasonal morning fog during the summer, ideal for the production of quality berries. Well-drained, sandy loam soils along the Pajaro River and Corralitos Creek continue to yield berries with naturally high acids and intense flavor.

ENJOY THE FLAVORS

Although this wine exhibits richness similar to a fine liqueur, this specialty dessert-style beverage is not fortified and contains only 10.5% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase.



Pairing Suggestions

- Pairs well with spicy Thai food, roasted pork tenderloin and spicy brisket, chocolate desserts.
- Drink alongside or drizzle over a cheesecake for a rich and delicious dessert.
- Great for baking. Make a blackberry pie or cobbler.

