



Pomegranate Wine



TECHNICAL DATA

Pomegranate Fruit Source
San Joaquin Valley, CA

Harvest Season
October

Total Acidity in Wine
1.84 gms/ml

Residual Sugar
9.50% by weight

Alcohol
11.0%

Retail Price
\$17.00/375ml bottle

THE FRUIT

The pomegranates were grown in orchards in the dry, arid portion of the southern San Joaquin Valley of California. The fruit was delicately pressed without macerating the rinds or seeds. This brilliant, ruby-colored wine displays a silky elegance in the flavor profile, punctuated by its spunky, acidic backbone.

ENJOY THE FLAVORS

This wine is fantastic straight-up and chilled, paired with a favorite entrée or dessert...or even mixed in a cocktail. As a key flavor component, pomegranate has supplied the giddy-up to a Roy Rogers, the twinkle to a Shirley Temple and the flash in a Tequila Sunrise.

For delicious Pomegranate Wine drink recipes see www.chaucerswine.com.



Pairing Suggestions

- Mix up a cocktail (recipes at www.chaucerswine.com)
- Pairs well with spicy Thai food, spicy Southwest cuisine, spicy curry and salads.
- Enjoy with dried fruits and nuts.
- Pairs well with soft cheeses.

"...The bouquet is pure pomegranate. There is a slight tartness, and just enough acidity to provide a bit of a contrast to the sweetness of the fruit."

Although this wine exhibits richness similar to a fine liqueur, it is not fortified and contains only 11% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase. *Wine may need to be decanted.

*pomegranate wine is a naturally fresh product made with 100% fruit and has a tendency to throw sediment that will not affect the quality or the taste of the wine. In this case we recommend that the wine be decanted.

wine.woot.com

