



# Pomegranate Wine

## THE WINE

This brilliant, ruby-colored wine displays a silky elegance in the flavor profile, punctuated by its spunky, acidic backbone. 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.

## PRODUCTION NOTES

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.

## FOOD PAIRING SUGGESTIONS

- Pairs well with spicy Thai food, spicy Southwest cuisine, spicy curry and salads.
- Pairs well with soft cheeses and dried fruits and nuts.
- Mix up a cocktail. Recipes at [www.chaucerswine.com](http://www.chaucerswine.com)

This 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.

\*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.



## AWARDS

- 95pts./Gold  
California State Fair Wine Competition

## TECH

<b>Fruit Source</b>	San Joaquin Valley, CA
<b>Harvest Season</b>	October
<b>Total Acidity</b>	1.84g/100mls
<b>Residual Sugar</b>	9.5% by weight
<b>Alcohol</b>	11%
<b>Retail Price</b>	\$15.00/375ml. bottle