



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!

\$15.00 / 375ml bottle

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 chaucerswine.com



AWARDS

- 95 pts. / Gold
CA State Fair Wine Competition

Pomegranate Source: San Joaquin Valley, CA

Residual Sugar: 9.5% by weight

Alcohol: 11%