



Blackberry Wine

THE WINE

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.

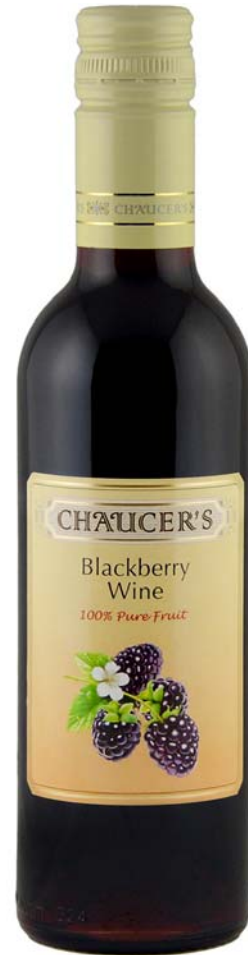
PRODUCTION NOTES

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. 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.

FOOD PAIRING SUGGESTIONS

- Enjoy with spicy Thai food, roasted pork tenderloin or spicy brisket,
- Drink alongside or drizzle over a cheesecake for a rich and delicious dessert.
- Great for baking — make a blackberry pie or cobbler.

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AWARDS

- 92 pts. California State Fair Wine Competition
- 90 pts./Gold World Wine Championships/BTI

TECH

Blackberry Source	Primary California, Gizdich Ranch & Driscolls, Watsonville, CA
Harvest Season	June 1 – July 15
Total Acidity	1.4g/100mls
Residual Sugar	10% by weight
Alcohol	10.5%
Retail Price	\$15.00/375 ml. bottle