

CHAUCER'S Pomegranate Wine

TECHNICAL DATA

Pomegranate Fruit Source
San Joaquin Valley, CA

Harvest Season
October

Total Acidity in Wine
18.4 gms/L

Residual Sugar
9.50% by weight

Alcohol
11.6%

Cases Produced
450

Retail Price
\$15.00

"...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.

wine.woot.com

THE FRUIT

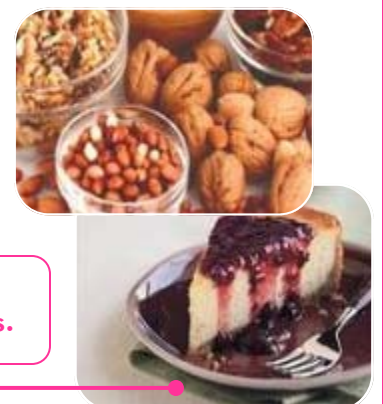
The pomegranates were grown in orchards in the dry, arid portion of the southern San Joaquin Valley of California. The fruit was delicately pressed without macerating the rinds or seeds. This brilliant, ruby-colored wine displays a silky elegance in the flavor profile, punctuated by its spunky, acidic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

ENJOY THE FLAVORS

This wine is fantastic straight-up and chilled as either an aperitif or dessert wine. 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.

Although this wine exhibits richness similar to a fine liqueur, this specialty dessert-style beverages not fortified and contains only 11.6% alcohol. To enjoy the full qualities of this wine, it should be consumed shortly after purchase.



Enjoy with
cheesecake, dried fruits or nuts.