

# 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**  
11.0%

**Retail Price**  
\$15.00/500ml bottle

"...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

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](http://www.chaucerswine.com).

Although this wine exhibits richness similar to a fine liqueur, this specialty dessert-style beverages 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.



## Pairing Suggestions

- Mix up a cocktail (recipes at [www.chaucerswine.com](http://www.chaucerswine.com))
- Enjoy with dried fruits and nuts.
- Pairs well with soft cheeses.