



CHAUCER'S Raspberry Wine

TECHNICAL DATA

Raspberry Source

Driscoll's
Watsonville, CA

Harvest Season

May 15 – November 14

Total Acidity in Wine

1.6 g/100mls

Residual Sugar

10% by weight

Alcohol

10%

Retail Price

\$15.00/500ml bottle

RICH AND SENSUAL

Our Raspberry Wine is like a *first kiss*, innocent and impressionable. Made from 100% pure fruit, there is a clear, light crimson color and the flavor is bursting with enticing aromas of freshly crushed raspberries

THE FRUIT

The fruit for this elegant, dessert-style wine was grown in an orchard near Watsonville, CA – a cool region with seasonal morning fog during the summer, ideal for the production of quality berries. The varieties of raspberry grown in this area have a very firm texture and an intense flavor.

Well-drained, sandy loam soils along the Pajaro River and Corralitos Creek yield berries with naturally high acids with adequate sugar levels. The cool microclimate near Watsonville enables growers to use minimal amounts of water during the growing season to ensuring the delicate character of this fine berry is not lost.

ENJOY THE FLAVORS

This specialty dessert-style beverage is not fortified and contains only 10.5% alcohol. Hence, this wine should be consumed shortly after purchase to enjoy its natural and rich flavor.



Pairing Suggestions

- Serve with cheesecake for a delicious dessert accompaniment.
- Great for baking. Try baking a raspberry chocolate cake or raspberry muffins. Recipes at: www.chaucerswine.com/recipes

