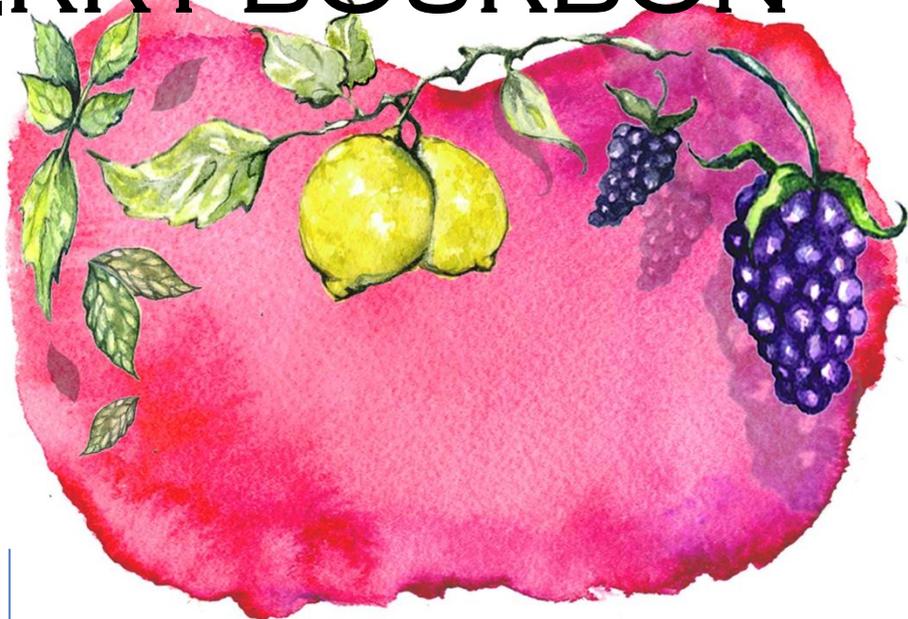


BLACKBERRY BOURBON SMASH



BATCH DETAILS:

Batch Number: 2nd

Release Date: 3/9/2023

Case Production: 100

SPECS:

ABV: 12.0 %

Residual Sugar: 3.0 %

pH: 3.46

Free SO₂: 40 ppm

PRICING & PACKAGING:

- 500 mL -

Retail: \$20

Wholesale: \$15

SERVING SUGGESTIONS:

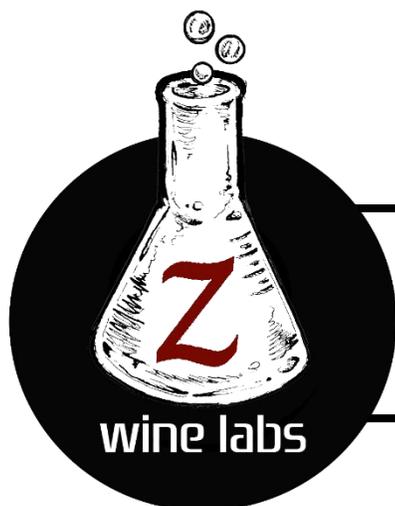
Best served chilled. Great to sip all on its own or mixed with bourbon of course!

WINEMAKING NOTES:

Whole blackberries were fermented before being aged in bourbon barrels from Flag Hill Distillery in Lee, NH. After four months, the wine was removed from the barrels and further aged with lemon, basil, and Chisholm Farm maple syrup. This wine is light and refreshing from the notes of ripe blackberry and citrus, while the maple syrup adds depth and earthy undertones that are complimented by floral hints of basil on the palate.



Barrel Aged



Z Wine Labs is a line of experimental wines produced here at Zorvino Vineyards. 25 to 30 different creative and exciting flavors are released in small batches throughout the year, intended to push the boundaries of winemaking and challenge the expectations of our customers. There's something for everyone at Zorvino!