

### **BATCH DETAILS:**

Batch Number: 1<sup>st</sup>

Release Date: 12/09/2022

Case Production: 55

### **SPECS:**

ABV: 12.0 %

Residual Sugar: 4.0 %

pH: 2.98

Free SO<sub>2</sub>: 40 ppm

### **PRICING & PACKAGING:**

- 500 mL -

Retail: \$15

Wholesale: \$11.25

### **SERVING SUGGESTIONS:**

Best served chilled – dare we even say serve it over ice!



# BIRCH

### **WINEMAKING NOTES:**

Ten trees, a combination of both yellow and white birches, were tapped in the spring of 2022 from which 80 gallons of sap was collected. This sap became the base of this unique and compelling Z Labs release! Aged with birch syrup, lemon, and black spruce, this wine has bright and citrusy undertones that help to balance the tangy and caramelized profile of the birch syrup. Its complex profile is inviting and hearty if nothing else. BIRCH is a true woodland tribute and our homage to the Granite State!



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!