

# CHOCOLATE STRAWBERRY



## BATCH DETAILS:

Batch Number: 4<sup>th</sup>

Release Date: 08/12/2022

Case Production: 50

## SPECS:

ABV: 18 %

Residual Sugar: 6.0 %

pH: 3.20

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

## PRICING & PACKAGING:

- Renana style: 375 mL -

Retail: \$20

Wholesale: \$15

## SERVING SUGGESTIONS:

Best served chilled. Great to sip all on its own – don't forget, it's already fortified!

## WINEMAKING NOTES:

Chocolate Strawberry is the most popular of our four rotating chocolate ports. Our estate-grown grapes were aged with strawberry, vanilla, and dark chocolate before being fortified to 18% alcohol. The 2021 vintage of our Frontenac grapes provides the base for this naturally fruity and acidic wine that requires the depth and richness of the chocolate to achieve the perfect balance. Decadent, yet not overly sweet, this dessert wine is true to its name and is the perfect addition to any romantic evening!

