



Lemon Lavender Honey

BATCH DETAILS:

Batch Number: 3rd

Release Date: 04/6/2023

Case Production: 70

SPECS:

ABV: 11.0 %

Residual Sugar: 5.0 %

pH: 3.25

Free SO₂: 40 ppm

PRICING & PACKAGING:

- 500 mL -

Retail: \$15

Wholesale: \$11.25

SERVING SUGGESTIONS:

Best served chilled. Great to sip all on its own – a great and unique option for brunch!

WINEMAKING NOTES:

Lemon Lavender Honey is a 100% lemon wine, fermented and then aged with lavender and local honey from Chisholm Farm in Hampstead, NH. The high acidity of the lemon benefits from the rich sweetness of the honey creating a perfectly balanced wine that is complimented by the soft floral notes. This wine has a beautiful golden color and the welcoming aromatics of lavender to make it the perfect springtime beverage.



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!