



BATCH DETAILS:

Batch Number: 4th

Release Date: 11/09/2023

Case Production: 25

SPECS:

ABV: 18.0 %

Residual Sugar: 6.0 %

pH: 2.91

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 used in a holiday martini!

WINEMAKING NOTES:

Peppermint Bark is our annual holiday inspired Z labs release! This white wine base is infused with white chocolate and aged with candy canes. Fortified to 18% alcohol, this festive dessert offering is sweet yet balanced. The rich and sugary profile of the white chocolate is perfectly complimented by the bright and refreshing notes of peppermint.



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!