



BATCH DETAILS:

Batch Number: 8th

Release Date: 08/29/2024

Case Production: 75

SPECS:

ABV: 12.0%

Residual Sugar: 4.0 %

pH: 3.28

Free SO₂: 44 ppm

PRICING & PACKAGING:

- 500 mL -

Retail: \$15

Wholesale: \$11.25

SERVING SUGGESTIONS:

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

WINEMAKING NOTES:

Our staple Fall Z Labs release is back once again to get you ready for the start of cooler weather. Cinnamon, vanilla, and apple pie baking spices were aged in our 100% apple wine to create a seasonal offering decadent in its flavor profile yet light in body. Apple Pie is a semi-sweet wine that helps to cut through the acidity of this fruity and crisp base. With only 70 cases back in stock, get it while you can because it won't last long!



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!