

Chocolate Peanut Butter

BATCH DETAILS:

Batch Number: 4th

Release Date: 01/24/2025

Case Production: 50

SPECS:

ABV: 12.0 %

Residual Sugar: 7%

pH: 3.36

Free SO₂: 40 ppm

PRICING & PACKAGING:

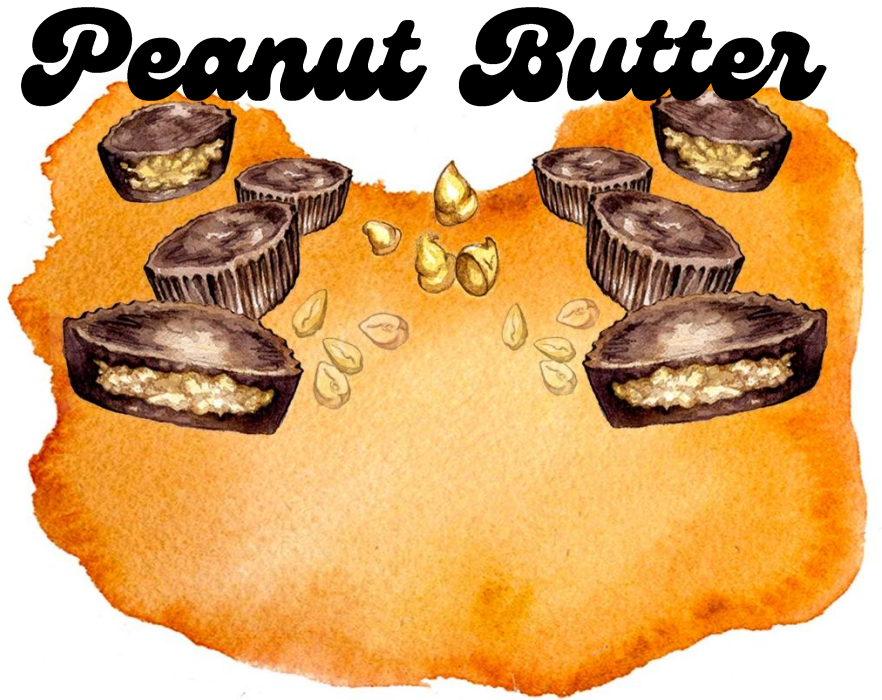
- 500 mL -

Retail: \$15

Wholesale: \$11.25

SERVING SUGGESTIONS:

Best served chilled. Great to sip all on its own and to enjoy at any time – especially as an after dinner drink!



WINEMAKING NOTES:

Back by popular demand, our chocolate peanut butter wine is a peanut butter cup in a bottle. Our estate grown Valiant and Frontenac grapes were fermented before being aged for two months with dark chocolate, cacao, and all-natural chunky peanut butter. Decadent flavors of velvety chocolate and rich peanut butter are perfectly balanced as always and are followed by subtle jammy notes from the Valiant just to reassure you that you are, in fact, drinking wine. This is the ultimate version of your favorite treat!



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!