

BATCH DETAILS:

Batch Number: 5th

Release Date: 08/23/2024

Case Production: 45

SPECS:

ABV: 18 %

Residual Sugar: 6.0 %

pH: 3.46

Free SO₂: 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. California Merlot was aged with strawberry, vanilla, and dark chocolate before being fortified to 18% alcohol. This 2022 vintage of Merlot provided the perfect base as it was exceptionally fruity and acidic. Pairing that fruity profile with the depth and richness of the chocolate created a wine that's ideally balance. Decadent, yet not overly sweet, this dessert wine is true to its name and is a great addition to any romantic evening!





