BATCH DETAILS:

Batch Number: 1st

Release Date: 1/18/2024

Case Production: 50

SPECS:

ABV: 12.0 %

Residual Sugar: 3%

pH: 3.30

Free SO₂: 40 ppm

PRICING & PACKAGING:

- 500 mL -

Retail: \$15

Wholesale: \$11.25

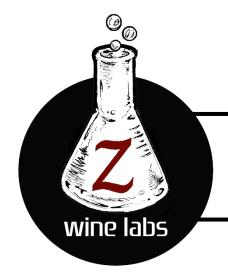
SERVING SUGGESTIONS:

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



WINEMAKING NOTES:

Welcome 2024's edition of our annual chocolate Z
Labs release, Chocolate Tangerine! Our estate grown
Valiant and Frontenac grapes were fermented before
being blended with a small volume of Lambrusco. This
wine was then aged with dark chocolate, cacao,
vanilla, and tangerine. Decadent and rich flavors of
velvety chocolate are perfectly balanced by the
refreshing and acidic notes form the tangerine and
are followed by subtle jammy note from the Valiant
just to reassure you that you are, in fact, drinking wine.



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!