

BATCH DETAILS:

Batch Number: 3rd

Release Date: 08/01/2024

Case Production: 55

SPECS:

ABV: 12.0 %

Residual Sugar: 5.0 %

pH: 3.41

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 – try pairing this wine with fried chicken!



WINEMAKING NOTES:

Peach Cobbler, our take on the classic dessert, is made from our signature peach wine. Aged with cinnamon, nutmeg, ginger, and allspice, the crisp and fruity notes of peach are rounded out by the baking spices. Moderate levels of residual sugar help to create a hearty drink without being overly rich. A perfect pairing for any southern comfort dish, any time of year!



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!