

PUMPKIN ESPRESSO



BATCH DETAILS:

Batch Number: 1st
Release Date: 9/12/2024
Case Production: 40

SPECS:

ABV: 18.0 %
Residual Sugar: 3.0 %
pH: 3.64
Free SO₂: 45 ppm

PRICING & PACKAGING:

- Altus style: 375 mL -
Retail: \$25
Wholesale: \$18.75

SERVING SUGGESTIONS:

Best served chilled. Great to sip all on its own – don't forget, it's already fortified!

WINEMAKING NOTES:

Over 200 lbs of sugar pumpkins sourced from J&F Farms in Derry, NH were gutted, sliced, roasted, and peeled before undergoing fermentation. This wine was then sweetened, fortified, and infused with baking spices such as cinnamon, ginger, nutmeg, and allspice.

Lastly, two pounds of locally roasted, espresso beans from BREW Coffee & Food of Brentwood, NH were then steeped in the wine for one week just prior to bottling, creating our take on a New England autumn staple!

