

BATCH DETAILS:

Batch Number: 1st

Release Date: 06/06/2024

Case Production: 90

SPECS:

ABV: 13.1 %

Residual Sugar: 4.0 %

pH: 3.48

Free SO₂: 40 ppm

PRICING & PACKAGING:

- 500 mL -

Retail: \$20

Wholesale: \$15

SERVING SUGGESTIONS:

Best served chilled. No need to mix this wine with anything, just enjoy it poolside!



Strawberry Daiquiri

WINEMAKING NOTES:

Strawberry Daiquiri is the latest addition to our cocktail inspired Z Lab releases. Whole strawberries were co-fermented with limes before being aged in rum barrels from Flag Hill Distillery in Lee, NH. Flavors are reminiscent of strawberries and cream with the added nuance of the spiced notes from the rum on the finish. Fitting to its profile, this wine is medium bodied with a creamier mouth feel in true daiquiri fashion!



Barrel Aged

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!