



BATCH DETAILS:

Batch Number: 3rd

Release Date: 05/09/2024

Case Production: 50

SPECS:

ABV: 11.0 %

Residual Sugar: 4.0 %

pH: 3.33

Free SO₂: 44 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 sweet wine with any savory salad

WINEMAKING NOTES:

300 pounds of strawberries and 150 pounds of rhubarb stalks were co-fermented to create this summertime classic. The tartness, acidity, and earthiness of the rhubarb requires the light, sweet, and fruity notes provided by the strawberries to create a balanced and delicious wine. Flavors are true yet subtle in this refreshing and easy 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!