

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Chenin Blanc
APPELLATION:	American
VINTAGE:	Non-Vintage
ALCOHOL:	12.0%
ACIDITY (%):	0.69 (As Tartaric)
pH:	3.39
RESIDUAL SUGAR (%):	4.0
YEAST:	Steinberg White
FERMENTATION:	55° Degrees F (Temp.)
OAKING:	100% Stainless Steel Tanks. No Oak.

VEGAN Friendly



UPC Number: 0-88596-10906
750 ML Bottles/Case: 12
Weight LBS/Case: 33.0

Cases/Pallet: 70
Cases/Tie: 14
Ties/Pallet: 5

This enjoyable well-balanced, fruity table wine has overtones of fresh Granny Smith apples, combined with succulent Bartlett pears. It's ample residual sugar balances with the natural acidity of the grape. Made by our cold fermentation process to lock in fruit character, this wine is best served chilled with any spicy, hot Southwest cuisine. Chenin Blanc is a perfect "picnic wine", and a great accompaniment to fresh fruit and cheese desserts.