

Varietal: Concord

Region: Finger Lakes, New York, USA

Fermentation: Stainless Steel

Ageing: Stainless Steel only, to preserve fresh fruit flavors

Final Analysis: 9.7% R.S. 11.0% alc. 6.2 g/L TA 3.33 pH

Bottled: Continuously, as needed

Winemaker Notes:

Red Cat Dark is an award-winning sweet red wine made from native Concord grapes which give it an intense rich purple color. It's seductive, juicy and refreshing.

Food Pairings: Great with brunch, spicy barbecue, Asian food or desserts.

RED CAT DARK MOON DANCE

Partially fill a glass with ice. Add equal parts of Hazlitt 1852 Vineyards Red Cat Dark and Ginger Ale. Add 2-3 generous dashes of bitters and a squeeze of lime juice. Garnish with an orange slice.



