





Varietal: Concord

Region: Finger Lakes, New York, USA

Fermentation: Stainless Steel fermentation

Ageing: Stainless Steel only, to preserve fresh fruit flavors

Final Analysis: 8.5% R.S. 11.0% alc. 6.2 g/L TA 3.22 pH

Bottled: Continuously, as needed

## **Winemaker Notes:**

Descriptors: Lush Concord grapes are infused with natural flavors of red and black raspberries to create a refreshing wine that is fun to drink.

Food Pairings: Chocolate, brownies, vanilla ice cream

For a real treat, bake a batch of Bramble Berry Brownies. Simply substitute Bramble Berry wine for the usual water quantity in your fudge brownie mix.

Drink Suggestion: Serve Bramble Berry chilled or pour over ice with club soda for a fun wine spritzer.

ards Hazlitt