



JULY WINE OF THE MONTH

RASPBERRY INFUSION

About This Wine

This light, sweet bubbling wine is infused with lively raspberry aroma and flavors. The base wine is kept well chilled and placed in a high-pressure tank with a carbonating stone. This porous stone diffuses the gas into millions of tiny bubbles, which are readily absorbed by the wine. After four hours of carbonating, the wine is transferred to the bottles using a counter-pressure filling machine to ensure that the wine remains bubbly for your enjoyment.

Winemaker's Notes

We all love bubbles! Like the Almond Infusion, this is a great wine to introduce your friends to bubbles because the sweetness and flavors make it very easy to drink.

Food Pairing Suggestions

This sweet bubbly wine pairs well with light desserts or a romantic evening for two.

Noteworthy

The Raspberry Infusion won the GOVERNOR'S CUP and a DOUBLE GOLD Medal at the 2010 Illinois State Fair Wine Competition and BEST OF CATEGORY at the 2009 Illinois State Fair Wine Competition.

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