



CARAMEL APPLE

Sweet White Wine

Enjoy refreshing flavors and aromas of crisp, juicy apples and delicious, creamy caramel in this light, sweet wine. The base wine for Caramel Apple is made from fresh apples and natural caramel flavor is added after fermentation.

NOTES: Like biting into a juicy caramel apple

FRUIT USED: Apples

VOLUME: 750 mL

RESIDUAL SUGAR: 90 g/L

PERCENT ALCOHOL: 10%

SERVING TEMP: Chilled (45°F)

FOOD PAIRING: Cheese and crackers, light

desserts, or great to sip on its own.

AWARDS: Silver Medal at the 2023 Illinois State

Fair Wine Competition

A Passion for Creation $^{\scriptscriptstyle\mathsf{TM}}$