

Framboise



DESCRIPTION:

A raspberry lover's dream, this fortified wine is succulent and satisfying, like a mouthful of fresh raspberries.

PRODUCTION METHOD:

Raspberries are frozen to assist in extraction of color and flavor from their skins. Thawed and pressed, then fermented in stainless steel. Halfway through fermentation, 190-proof neutral grape brandy spirits is added to stop fermentation.

PAIRINGS:

Serve with rich chocolate or chocolate cheesecake. The ultimate dessert wine is also a perfect accompaniment for mild cheeses and a baguette.

INSPIRATION:

After success from Cherry Kirsche, we decided to see what a brandy fortified raspberry wine would taste like. There's no white wine in our raspberry wine, just fresh-pressed raspberry juice. The juice is fermented just like grape wines, but half way through fermentation, it is shocked with 190-proof neutral grape brandy spirits. This stops the fermentation, leaving us with partially fermented raspberry wine and brandy. The leftover juice gives an intense natural raspberry taste.

Serving Temperature: 50-64°F

Cellar Life: 5+ years

Appellation: New York

Residual Sweetness: 8.4%

Alc. By Volume: 17.0%

Product UPC: 728284000393



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OUR MISSION:

To create an innovative and diverse wine experience.

