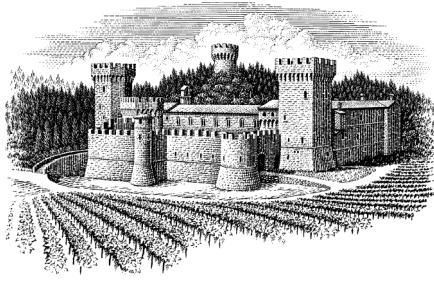


Castello di Amorosa
NAPA VALLEY



SPARKLING GRAPE JUICE



WINEMAKER NOTES: A BRIGHT AND REFRESHING JUICE, FRESH FROM THE PRESSES THAT IS BURSTING WITH PURE RIPE FRUIT FLAVORS.

VINEYARD NOTES: THE GRAPES FOR THIS BLEND WERE SOURCED FROM SOLANO COUNTY, JUST SOUTH OF NAPA. WE PICK THESE GRAPES WHEN THEY ARE LOWER IN SUGARS AND HIGHER IN ACIDS TO PRESERVE THE FRESHNESS AND CAPTURE IT IN BOTTLE TO BE ENJOYED YEAR ROUND!

TASTING NOTES: A WONDERFUL EXPRESSION OF FRUIT-DRIVEN AROMATICS AND LUSCIOUS FLAVORS OF RIPE WATERMELON, AND RED BERRIES THAT WASH ACROSS THE PALATE. A PLEASING INTERPLAY OF ENTICING ACIDITY, BALANCED SWEETNESS AND PLAYFUL EFFERVESCENCE.

FOOD PAIRING: THE SWEET AND LIVELY CHARACTER OF THIS JUICE MAKES IT THE PERFECT ACCOMPANIMENT TO A DELIGHTFUL CHEESE AND CHARCUTERIE BOARD.

VARIETAL COMPOSITION: 90% GAMAY, 5% GRENACHE,
5% CABERNET SAUVIGNON

APPELLATION: CALIFORNIA

AGING: STAINLESS STEEL
PRODUCTION: 1,132 CASES

WINEMAKERS: BROOKS PAINTER, DIRECTOR OF
WINEMAKING
PETER VELLENO, WINEMAKER

PH: 3.25
ALCOHOL: <0.5%

TITRATABLE ACIDITY: 5.8 G/L
RESIDUAL SUGAR: 18.6° BRIX

