

ARIEL

WHITE ZINFANDEL

PRODUCTION NOTES

ARIEL White Zinfandel is a dealcoholized wine made in a sustainable winery in Paso Robles, California. Once harvested, the grapes are crushed and the juice is fermented in stainless steel with the skins until the desired color is achieved. At that point, the skins are pressed off, and the blush colored wine is fermented to dryness. Just prior to bottling, the alcohol is gently removed by cold filtration, leaving less than 0.5% alcohol by volume.

WINEMAKER COMMENTS

A lovely rose color, ARIEL White Zinfandel is medium dry and light bodied with aromas of strawberry, raspberry and hints of boysenberry. A wonderful accompaniment with fruit and cheese, shrimp, scallops, lighter pasta dishes and desserts, this is the ideal non-alcoholic beverage to serve at picnics and barbecues.

TECHNICAL INFORMATION

Composition: 75% Zinfandel, 25% select whites

Alcohol: Less than 0.5% by volume

pH : 3.06

Residual Sugar: 5.95 g/100 ml

Cellaring: Enjoy now, or wait up to two years.

NUTRITIONAL INFORMATION

Serving Size: 8 fl oz.

75 calories / 18 carbs / fat-free



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