

# SOFT RED

**WINEMAKING** Concord juice from the cool-growing Great Lakes region is cold fermented in stainless steel tanks to retain bright fruit aroma and taste. Called America's original dessert wine, Concord is famous for its deep burgundy color and classic flavor.

## TASTING NOTES

Enticing, luscious grape aroma and dark ruby color matched by fresh, fruity flavor and a velvety smooth finish. Just sweet enough.

## PAIRING

Soft Red pairs well with everything – from burgers and BBQ, to rich chocolate desserts.



# SOFT WHITE

**WINEMAKING** The Niagara grape, noted for its handsome, showy appearance, has a pleasant aroma and familiar fresh grape flavor. Chilled stainless steel fermentation retains natural sweetness.

## TASTING NOTES

A tropical treat. Sweet and light, flavors of peach, mango, and honeysuckle create delicate balance of sweetness and acidity.

## PAIRING

Excellent with chicken dishes. Perfect with light cheeses.



## SOFTINI

Mix 2 parts Soft Red wine and 1 part vodka. Twist in juice of 1 fresh lime. Shake with ice and top with a splash of lemon lime soda.



## SWEET TEA SANGRIA

Blend Soft White wine and iced tea over ice. Stir in fresh, frozen peaches and raspberries. Garnish with mint.

# SOFT ROSÉ

**WINEMAKING** Made from 100% Catawba, a grape native to North America and grown here since the 1800s. Juice sourced from the cool growing regions of the Great Lakes is fermented in stainless steel tanks to preserve crisp fruitiness.

## TASTING NOTES

A refreshingly sweet rosé bursting with juicy, bright flavor. Notice a zesty, long finish and brilliant color. Fresh, bright strawberry flavors shine through in this crisp, light wine.

## PAIRING

Serve with summer salads or cheese plates. A perfect brunch rosé.



# SOFT RED LIME <sup>NEW!</sup>

**WINEMAKING** To create Soft Red Lime, our winemaking team had to think outside the vines. Ruby-colored Concord juice is chilled and fermented in stainless steel tanks to retain its natural sweetness and classic flavors. The added twist: pure lime extract — no artificial or natural flavors. The finished wine is clean, subtle, and bright

## TASTING NOTES

A fun-to-drink sweet red wine. Big, juicy grape flavors are highlighted by a surprising and satisfying splash of lime on the finish.

## PAIRING

Light appetizers and patio lights. Vacation without packing.



## ROSÉCCO

Combine 2 parts Soft Rosé and 1 part Prosecco. Add fresh lime juice. Serve in champagne flutes.



## COCKTAILS

No need to mix before you mingle. This wine is a cocktail on its own! Pour over ice and add a lime wedge or paper straw to dress it up.