



# PURPLE PORPOISE

## *Semi-Sweet Merlot*



New Production - Not submitted to any competitions at the time of this publication.

### **WINEMAKING**

This fruit forward semi dry red wine, was fermented in stainless steel tanks at low temperatures to preserve the bright and vibrant fruit flavors.

### **FOOD PAIRING**

Served slightly chilled, Purple Porpoise is outstanding when served with barbecued and grilled meats or as simple as grilled hamburgers or a cheese tray; your palate will have a party.

### **WINEMAKER'S COMMENTS**

This wine will prove to be one of the most popular red wines at your dinner party. It has a medium body with hints of cherry and strawberry. Purple Porpoise is a semi-sweet wine, but your palate may tell you something different as it appeases the senses of many different wine drinking types. It will be best enjoyed in its first year or two and is great when served lightly chilled, just below room temperature.

Winemaker:

Tiffany Farrell

### **2018 PRODUCTION CHEMISTRY & PRICING DATA**

RELEASE DATE: April 2018

pH: 4.02

RESIDUAL SUGAR: 3.0 %

RETAIL PRICE: \$15.95

TOTAL ACID: 4.8 g/L

UPC: 8 30617 00031

ALC: 14.65 %

750 ml bottle



750ml bottle