



PACIFIC RIM Framboise Washington

Area of Production:

Mount Vernon, Washington.

Grape Varieties:

80% Morrison (our own clone of Raspberry),
20% Meeker.

Production Technique:

We make this wonderful liqueur like fortified raspberry wine from fresh raspberries. A fraction of the raspberry juice is fermented on its own while the vast majority of the raspberries are infused in neutral grape alcohol extracting all the flavors and color from the berries. The infused fraction is mixed for 45 days, pressed off and reunited with the fermented fraction. The blend is then aged for six months to allow for maximum settling and clarity.

Characteristics:

Color: Ruby red.

Bouquet: Fresh floral, raspberry.

Taste: Bright red raspberries, sweet.

Alcohol Content: 16%.

Total Acidity: 1.59%.

Residual Sugar: 20.1%.

Ideal when poured liberally over your favorite dessert (chocolate cake and cheesecake respond quite favorably) or mix into your preferred beverage (Framboise enhances all manner of cocktails).

