



PACIFIC RIM

*Ruby red with a bouquet of fresh flowers and raspberries. The taste experience is intense with bright red raspberry fruit flavors.*



## PACIFIC RIM FRAMBOISE

Truly artisan. Highly acclaimed specialty wines that showcase Riesling's versatility. Distinctive examples of terroir expression and technique from master winemaker, Nicolas Quillé.

### SOIL

Info to come.

### 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.

### BOUQUET

Fresh floral, raspberry.

### TASTE

Bright red raspberries, sweet.

### FOOD PAIRING

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).

### ORIGIN

Mount Vernon,  
Washington

### VARIETIES

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

### ANALYSIS

Alcohol	16.0% Vol
Total Acidity	1.59%
Residual Sugar	20.1%

### SIZE(S)

375ml 8 99552 11008 0

### PACK(S)

375ml 12pk