



ARIEL BLANC

The first and only non-alcoholic wine to win a Gold Medal against wines with alcohol!

VARIETAL

Ariél Blanc is a premium blend of Chardonnay and White Riesling, with less than one half of one- percent alcohol. Vineyards are selected based on their emphasis on floral, aromatic fruit character. Ariél Blanc retains all the natural and delicate flavor of the grapes by removing the alcohol through our own unique and patented method of cold filtration.

WINEMAKING

The wines used to produce Ariél Blanc are fermented very cold (40°-45°F, 4°-7°C) in stainless steel cooperage. Some of the fermentations are arrested by chilling the wine to 30°F (-1°C) once the desired alcohol and sugar levels are achieved. Just prior to bottling, the alcohol is gently removed by cold filtration.

WINEMAKER NOTES

A delicate straw color, crisp acidity, and slightly sweet. The floral aromas of lilacs and jasmine combined with peach, lavender and lychee make Ariél Blanc the ideal wine for afternoon quaffing. The perfect accompaniment for California cuisine, Ariél Blanc also pairs beautifully with fruit and cheese, shellfish and desserts. Ariél Blanc is at optimum maturity between six months and one year after bottling, but can be held up to three years before enjoying.

Ethanol: < 0.5% by volume

Varietal Profile: 85% Chardonnay; 15% White Riesling

Serving Size: 100 ml

Calories/Serving: approximately 28

Cases Produced: 20,000

Suggested Retail Price: \$5.29

