

# JELLY JAR

BEST SERVED  
CHILLED  
OR OVER ICE!

*Welcome to the Sweet Life!*

The juiciest, ripest summer fruit is preserved in jars to enjoy well beyond harvest. Inspired by this tradition, Jelly Jar captures deliciously familiar flavors that evoke fond memories with every sip.

BONE DRY

VERY SWEET



## STRAWBERRY RHUBARB

**TASTING NOTES** Delicious flavors of ripe strawberry and subtle rhubarb are layered with hints of fresh baked pie crust and toasted vanilla.

**WINEMAKING** New American oak adds complexity and baking spice characteristics.

**FOOD PAIRING** Pasta in red pepper vodka sauce

**BASE WINE** California Red Blend (Zinfandel, Merlot, Syrah) with natural flavors added

**ALCOHOL** 12% **RESIDUAL SUGAR** 40 g/L



## BERRY SORBET

**TASTING NOTES** Reminiscent of a cool treat on a hot summer day, flavors of freshly picked berries are layered with a hint of refreshing sweetness.

**WINEMAKING** Stainless steel fermentation adds acidity to balance fruit flavors.

**FOOD PAIRING** Grilled salmon

**BASE WINE** California Rosé blend with natural flavors added

**ALCOHOL** 12% **RESIDUAL SUGAR** 40 g/L



## PEACH COBBLER

**TASTING NOTES** Like a slice of the dessert favorite, flavors of sweet peach layer with buttery brown sugar crumbles and baking spice notes.

**WINEMAKING** Malolactic fermentation creates buttery texture.

**FOOD PAIRING** Cacio e Pepe

**BASE WINE** California Chardonnay with natural flavors added

**ALCOHOL** 12% **RESIDUAL SUGAR** 40 g/L



GRAPE WINE WITH NATURAL FLAVOR

JELLYJARWINES.COM

