DRINK PINK BERRY BREEZE

Mixed Berry Infused Rosé Wine

Appellation:

New York

Grape Varietal:

Cayuga, Seyval, Merlot

Vintage: NV

Alc. / Vol. 11%

Residual Sugar:

approx. 5.0%



A LOVE OF WINE AND FAMILY

Mixed Berry

has brought us back to our roots in the beautiful Adirondacks to share our award-winning, locallyhandcrafted wines with friends new and old. From our family to yours, thank you for being a part of our story and for letting us be a part of yours!



This delicious wine is semi-sweet and satisfies your taste buds with complex flavors of fresh strawberries, raspberries and blueberries, ending with a smooth finish. Best served chilled, this wine is great enjoyed on its own, but also pairs well with light salads and sandwiches, mild cheeses and berry-based or vanilla desserts.

. BERRY BREEZE . Grape Wine with Natural Mixed Berry Flavor

DBA ADIRONDACK WINERY AT LAKE GEORGE Queensbury, New York AdkWinery.com (518) 668-WINE



GOVERNMENT WARNING:

(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS.
(2) CONSUMPTION OF ALCOHOLIC
BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS

CONTAINS SULFITES

This wine benefits Making Strides of the Adirondacks!

From now until it sells out, every bottle sold of Drink Pink Berry Breeze helps support our friends at Making Strides Against Breast Cancer of the Adirondacks!

Making Strides helps people battling breast cancer in our community pay for treatment, rides to and from their doctor, a 24/7 hotline and so much more! Add a bottle of Drink Pink Berry Breeze to your cart to help us make a difference together and reach our fundraising goal of \$15,000+ for this incredible organization!

Tasting Notes

This delicious blush wine is semi-sweet and satisfies your taste buds with complex flavors of fresh strawberries, raspberries and blueberries, ending with a smooth finish.

Food Pairing Notes

Best served chilled, this wine is great enjoyed on its own, but also pairs well with light salads and sandwiches, mild cheeses, and berry-based or vanilla desserts.