



N/V Wild Red

Alcohol label %: 11.0 | **pH:** 3.56 | **Acidity (TA):** 6.2 | **Residual Sugar (g/L):** 45.0

Winemaking

With black cherry being a more mellow flavor, Pinot Noir was a natural fit as the base wine for Wild Red. We also like to use Baco Noir in the blend to pair with the very slight sour flavors that black cherry can produce.

Food Pairing

Best served, chilled, try pairing our Wild Red with brie or blue cheese, Cajun cuisine, sweet barbeque dishes, and berry-based dessert

