



A VINEYARD & WINERY UNDER THE OREGON SUN  
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | PORT

## 2011 VERJUS

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ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Harvest Date: 22 September 2011

At harvest: Sugar; 10.5° brix    pH; 2.53    TA; 22 grams/liter

Bottling Date: 5 October 2011

Closure: Screwcap

Cases Production: 178 (750 mL)

SRP: \$15.00 (750 mL)

### TASTING NOTES

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Verjus is a non-alcoholic juice, made from Abacela's estate vitis vinifera grapes. Uses include salad dressing, marinades, deglazing, and drinks. It is a good replacement when a recipe calls for vinegar or lemon juice because Verjus doesn't compete with the wine you are serving. Verjus is particularly useful with chicken and pork dishes that can become dry during the cooking process; verjus simply puts "a snappy taste" back in these meats.

Verjus can also be enjoyed as a non-alcoholic drink over ice with equal parts seltzer water. Bartenders also use it as a intriguing mixer for martinis and specialty cocktails.

Note: Refrigerate after opening. Tartrates may settle out.  
Contains Sulfites and Potassium Sorbate.