



**BOYDEN VALLEY WINERY**  
MAKING VERMONT FAMOUS FOR WINE®



## CRANBERRY WINE

The only “local color” that can compete with our Cranberry Wine might be the guy we get our cranberries from, “Cranberry Bob” in Fletcher, Vermont! This dry, tart wine can add a bright new dimension to Thanksgiving dinner or any holiday table. Add seltzer and lime and pour over ice, and enjoy the most lively and refreshing spritzer you'll ever experience.

**Varietal:** Vermont grown Cranberries from Vermont Cranberry Company

**Alcohol %:** 11%

**Residual sugar:** 2.5%

**Production Process:** Cranberries are harvested at Vermont Cranberry Company in Fletcher Vermont. The cranberries are floated on the bogs, harvested and cleaned and then sent to the winery. We crush the berries with a roller mill and ferment on the skins like a rose for three weeks in an open top fermenter, after which the berries are pressed on a cider press. Final fermentation takes place in a temperature controlled tank set at 50 degrees. We fine this wine with bentonite, a clay used for natural clarification, and filter with a lees filtration, followed by a finish filtration for bottling.

**Tasting Notes:**

A semi-dry rose, balanced acidity, nice cranberry flavor and bouquet.

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