







Summer Breeze

WINE WITH A FRUITY TWIST!



FORMAT	REQUIRED	ESSENCE	YIELDS	READY IN
 4.2 L	+ H₂O + 18.8 L*	 1 L	=  23 L+*	 4 WEEKS
1.1 US gal	4.70* US gal	0.26 US gal	6+* US gal	4 WEEKS

* Yield is approximate and does not account for potential loss resulting from clarification and/or filtration.

The name is evocative. On a warm summer day, a chilled glass of fruit wine is as refreshing as a “Summer Breeze”.

MOSTI MONDALE’S exclusive SUMMER BREEZE fruit wine is available in 11 carefully selected and playful fruit flavors which are ready to bottle and enjoy in just 4 weeks.

REDS

BLACK CHERRY SHIRAZ

BODY — 3 ALCOHOL — 7.3% AROMA — FRUITY, NUTTY, SPICY, WOODY
A medium bodied wine made from Shiraz and black sweet cherries. Subtle cherry aroma, palate cleansing acidity, smoky, toasted almond overtones, with a trace of black pepper and a smooth finish. A wine for chocolate lovers!
Pairing: Any chocolate dessert, bittersweet chocolate or cheesecakes.
Paired with cheeses like Gouda, Gruyère, Swiss or Cheddar or with pork, poultry, fish, or grilled vegetables.

BLACKBERRY PINOT NOIR

BODY — 3 ALCOHOL — 7.3% AROMA — FRUITY
A subtle wine made with Pinot Noir and a blend of blackberries and cherries. This wine has a silky mouth-feel, medium bodied with hints of citrus. It has a very pleasant, lingering blackberry finish with aromas of cherries.
Pairing: Cheesecake, bittersweet chocolate and with cheeses like Gouda, Jarlsberg or Brie.

RASPBERRY MERLOT

BODY — 2 ALCOHOL — 7.3% AROMA — FRUITY
A delightful blend of Merlot and raspberries make a very rich and medium bodied wine, bursting with luscious raspberry flavor and smooth raspberry aromas.
Pairing: Rich chocolate dish such as fudge or black forest cake, or with creamy ice cream.

WHITES

APRICOT RIESLING

BODY — 3 ALCOHOL — 7.3% AROMA — FLORAL, FRUITY
This semi dry apricot Riesling wine has a bouquet of lilies and orange flowers with apricot overtones. Medium body with a balanced finish.
Pairing: Glazed ham, sweet and sour dishes or with cheeses like Cheddar, Swiss, and Mild Gouda. Also nice with desserts like custards, compotes and cheesecakes.

COCONUT SAUVIGNON BLANC

BODY — 2 ALCOHOL — 7.3% AROMA — FRUITY
Take a trip to the Caribbean with a delightful, refreshing Sauvignon Blanc infused with the unequivocal fruit of the tropics.
Pairing: Sip alongside breaded shrimp or grilled scampi. Enjoy its subtle sweetness as a standalone dessert.

GREEN APPLE RIESLING

BODY — 3 ALCOHOL — 7.3% AROMA — FRUITY
Made from a blend of Riesling and green apples. The subtle flavors of the tart green apples make a crisp, dry, smooth white wine that is perfect for any occasion.
Pairing: On its own or with a slice of cheddar cheese and crackers. A great complement to braised pork loin or any white meat or fish dishes.

WHITES *continued*

PEACH CHARDONNAY

BODY — 3 ALCOHOL — 7.3% AROMA — FRUITY
Enjoy the taste of summer even on cool fall and winter days with this delicate peach-flavored Chardonnay. Medium body and subtle delicate peach flavor with a light citrus tone and pineapple finish.
Pairing: A dinner wine to serve with chicken, quail, light pasta dishes, salads, and cheeses like Jarlsberg, Monterey Jack and Brie. Also great with sweets.

TROPICAL FRUITS CHARDONNAY

BODY — 3 ALCOHOL — 7.3% AROMA — FRUITY
Another Chardonnay, with a taste of the tropics. A carefully blended pot-pourri of pineapples, bananas and kiwis for a delightful fruity blend that will make you think of a sunny beach in the Caribbean. “Lay back and relax”!
Pairing: With a fruit & citrus salad or with after dinner sweets like Portuguese Natas.

ROSÉS

PINK GRAPEFRUIT BLUSH

BODY — 1 ALCOHOL — 7.3% AROMA — FRUITY
Tangy and tasty! A grapefruit lover’s delight. A “pretty” wine with a crisp, bright grapefruit flavor and a subtle tartness.
Pairing: Great with salads, light sandwiches and pizza.

STRAWBERRY BLUSH ZINFANDEL

BODY — 2 ALCOHOL — 7.3% AROMA — FRUITY
A rosé made from Zinfandel and strawberries. With a fresh strawberry aroma and hints of kiwi and marmalade.
Pairing: Desserts such as tortes, chocolate, truffles, tiramisu, or in a fruit salad.

WILD BERRY ZINFANDEL BLUSH

BODY — 3 ALCOHOL — 7.3% AROMA — FRUITY
A soft blend of various wild berries and Zinfandel for a delightful rosé wine that reminds of the taste of summer. Medium bodied with delicate fruit flavors and aromas.
Pairing: With a fruit salad or with after dinner sweets such as cannoli or fruit tarts.