

ART OF THE *Cooper*[®] *Low-Cal*

The mark of a cooper is the insignia—a symbol of pride and passion for the long lost art of cooperage. A Cooper is a skilled barrel-maker that sets the stage for the most artfully crafted wine.

From choosing the wood for hand-carved staves, to hooping and toasting the inside of a barrel, this is an art-form passed down through the generations.

SAUVIGNON BLANC • CALIFORNIA

APPELLATION: California

ALCOHOL: 8.0% By Vol.

RS: 0.62g/100ml

AROMAS: Guava, pear, green apple, orange citrus

FLAVORS: Pineapple, grapefruit, lemon

STRUCTURE: Crisp acidity, lean mouthfeel,
persistent finish

Food Pairing:

With only 80 calories, this refreshing Sauvignon Blanc is low in sugar & carbs. The citrus & pineapple notes are perfectly paired with herbaceous grilled vegetables, light seafood dishes and cheeses like feta or Gouda. Also delicious on its own as an aperitif.

IN BARREL WE TOAST

