





enjoyano naganice vinesi tut avender flavors complement notes of stone fruits and apples with a soft acidity. Best enjoyed chilled, this wine is great to drink solo; but we also recommend trying it with light salads and sandwiches, mild cheeses and creamy desserts.

• SERENITY• White Grape Wine with Natural Lavender Flavor 750ML/11% ALC./VOL

• FRONT IMAGE • Picture yourself enjoying a chilled glass of wine in a comfy Adirondack chair amongst a beautiful, fragrant field of Lavender during Summertime in the Adirondacks.

PRODUCED & BOTTLED BY DBA ADIRONDACK WINERY AT LAKE GEORGE Queensbury, New York Add Winery.com (518) 668-WINE VIST OUR LASTING ROOMS ON



GOVERNMENT WARNING (I) ACCORDING TO THE SURGEON GENERAL WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS VOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTANTS SULFITES

SERENITY

Lavender Infused Semi-Sweet Rosé

Appellation: New York

Vintage: NV

Blend: 34% Seyval, 33% Cayuga, 27% Aurore, 6% Itasca

Alc. / Vol. 11.0%

Residual Sugar: 3.3%

Tasting Notes

Boasting a beautiful light pink hue, this unique wine offers the enjoyable fragrance of fresh cut lavender in full bloom. Light bodied, and semi-sweet, its subtle lavender flavors complement notes of stone fruits and apples with a soft acidity.

Food Pairing Notes

Best enjoyed chilled, this wine is great to drink solo; but we also recommend trying it with light salads and sandwiches, mild cheeses, and creamy desserts.

Label Image

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Winemaker Notes

It took quite some time to find the right blend to showcase the lavender, as typically our white fruity blends have a higher acidity. For an ingredient like lavender, we had to do countless trials, so the acidity was low enough to let the lavender flourish. We're thrilled with the result, and we hope you are too!

Acid: 8.6g/L

pH: 3.44

Limited Production: Only 389 cases produced!

Serving Temperature: 46° - 51°