

NORTHWEST WINE ACADEMY

SOUTH SEATTLE COLLEGE

NOUVEAU 2015



Grape Varietals:	Dolcetto and Merlot
Wine Making:	Nouveau owes its easy drinkability to a winemaking process called carbonic maceration or whole berry fermentation. This quick fermentation process preserves the fresh fruity quality of the grapes without extracting bitter tannins from the grape skins.
Tasting Note:	Fresh fruity strawberry and Kirsch flavors are balanced with racy acidity and a smooth finish.
Serving Suggestions:	Enjoy slightly chilled. Perfect at Thanksgiving to offset rich food, gamey foods or on its own as an aperitif.
Fun Facts:	Beaujolais Nouveau is made from Gamay grapes in the Burgundy region of France. This young fresh wine is made quickly and meant to drink young. On the third Thursday in November at 12:01am the new wines are released with much fanfare including fireworks and races!
Price:	\$15.00 Club Members \$18.75 Retail