



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



## RHUBARB WINE

A long time tradition in Vermont, the making of rhubarb wine has been passed down from generation to generation. Our Vermont rhubarb wine is semi-dry and medium in body, full of rhubarb flavor and aroma, with a refreshing finish. For a delightfully eclectic and sophisticated dining experience that will wow your friends, serve our Rhubarb wine with Thai food, or anything with curry or Cajun spice. It also goes well with gorgonzola cheese (we recommend another local favorite, Boucher Bleu).

**Varietal:** Our own Rhubarb on the farm

**Alcohol %:** 11%

**Residual sugar:** 3%

**PH:** 3.64

**Total Acidity:** .74

**Production Process:** The Rhubarb is harvested by hand and is run through a type of grinder. The pomace is then put into the Mori hydraulic press and is pressed out entirely. The juice is then pumped to a closed top, temperature-controlled tank where it will finish fermenting cold at 50 degrees. Once the wine is finished we fine with bentonite and filter prior to bottling.

**Tasting Notes:**

A semi-dry wine with a beautiful Rhubarb bouquet and flavor, crisp with a smooth finish

Boyden Valley Rhubarb wine will be featured in a Martha Stewart Punch Recipe in 2010.

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