



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



## CASSIS

### “Buy local, buy organic” pays off

Crafted from organic Black Currants harvested on the “Farm Between” in Jeffersonville Vermont, Cassis is a dynamic and powerful, port-like wine. The method of fermentation creates a wine that exemplifies the black currant fruit, adding great depth and high tannins. Aging the wine takes place in French oak barrels resulting in an elegant soft finish. Enjoy Cassis mixed with Seyval Blanc or dry champagne to make a Kirr Royale, or pair it with a flourless dark chocolate tort, dark chocolate and nuts.

**Varietal: Organic Black Currants from the “Farm Between” in Jeffersonville Vermont.**

**Alcohol %: 15%**

**Residual Sugar: 4%**

**PH: 3.2**

**Total acidity: .75 TAR**

**Production Process:** After harvesting the black currants are sorted by hand and washed to free the fruit of any leaves. Then the currants are lightly crushed and pumped to an open top fermentor. The fermentation is a very robust one, extracting lots of color and tannin to build a rich wine. After primary fermentation we run a malo-lactic to soften the wine and create more middle palate in the wine. The final stage of the Cassis is barrel aging in Tonnillier French oak.

#### **Tasting Notes:**

Cassis is very high in tannin with port like qualities, and hints of raspberry and plum.

#### **Medals:**

2006 Amenti del Vino Wine Society, Big E International Wine Competition  
2007 International Eastern Wine Competition  
2005 Indy International Wine Competition

**Boyden Valley Winery 70, Vermont Route 104, Cambridge, VT 05444**  
**(802)644-8151 [www.boydenvalley.com](http://www.boydenvalley.com)**