



Flying Fox Vermouth Tech Sheet

Process

Once the base wine is ready, we go out to our local farms and pick the seasonal fruits to be added to the wines. These fruits, peels, and botanicals infuse into the wine over 7-10 days, and are tasted daily by our Winemakers to ensure they find a perfect balance of intensity and bitterness. Vermouth is, after all, a bitter.

Once the fruits and botanicals have imparted the desired flavor into the base wine, they are removed, and the wine is fortified with our own grape brandy. Each bottle is then hand filled, corked, and labelled. It is truly a labor of love, patience, and attention to detail, and we wouldn't have it any other way.

Spring-

Base wine-Pinot Gris, Viognier

Ingredients:

Fresh virginia Grown strawberries

Lime Zest

Wormwood (bittering)

Fresh Rhubarb

Fresh mint leaves

ABV-18% (fortified with grape brandy)

Residual Sugar-3%

Summer

Base wine-Pinot Gris, Viognier

Ingredients:

Fresh virginia Grown peaches

Fresh ginger

Dried grapefruit peel

Angelica root (bittering)

Orris root (bittering)

Dried heather

ABV-18% (fortified with grape brandy)

Residual Sugar-3%

Fall

Base wine-Pinot Gris, Viognier

Ingredients:

Fresh orange peel

Local fresh persimmon

Fresh ginger

Gentian root (bittering)

Fresh Turmeric

ABV-18% (fortified with grape brandy)

Residual Sugar-3%

Winter

Base wine-Merlot, Cabernet Franc

Ingredients:

Fresh pomegranate

Red Cherries

Dried apple

Dried Pear

Cardamom pods

Sultanas

ABV-18% (fortified with grape brandy)

Residual Sugar-3%