

# Cru SPECIALTY

## CRU SPECIALTY DESSERT WINES

### Premium Dessert Wine

Deep ruby-red premium dessert wine smolders with bold aromas and flavors of black cherries and blackberries. A perfect after-dinner delight.

### Vidal Style Dessert Wine

This golden nectar is full of peach and tropical fruit with a perfectly balanced, honey-like sweetness. Ideal for after-dinner sipping.

### Cabernet Franc Style Dessert Wine

Your palate will be overcome with flavors of sweet and tart red berries and apricots. A lingering honey finish will have you craving more.

### Riesling Style Dessert Wine

Riesling's acidity adds the perfect balance to the intense sweetness. Sinfully delicious with intense apricots, apples, and pears on the nose, following through to tempting flavors of honey and lychee that linger on the palate.



Cru Specialty wine kits offer a decadent dessert wine experience – because special meals are best completed with something sweet.

## SEASONAL FALL RELEASES

### Crème Brûlée Dessert Wine

This full-bodied dessert wine features aromas of caramel, vanilla pods, and raisins with a subtle toasty character, like that of crème brûlée on the palate. Enjoy an intense mouthfeel that balances this wine's decadent aromas. Pairs well with crème brûlée, fruit tart, and apple pie.



### Black Forest Dessert Wine

Bursting with rich aromas of red and dark cherry, this full-flavoured dessert wine style also has a hint of dark chocolate fused with plum and toasted oak on the nose.



### Coffee Dessert Wine

Typical of medium roast coffee, aromas of toffee, burnt marshmallow, and chocolate will entice you and follow through to a palate which finishes with lingering notes of vanilla.



### Toasted Caramel Dessert Wine

Intensely creamy and pleasantly sweet, this full-bodied dessert wine combines rich caramel aroma with the robust flavors of red fruit. The buttery caramel notes give this wine a roundness and texture on the palate that is perfectly balanced with rich toasted notes on the finish.



### Raspberry Mocha Dessert Wine

Ruby red with aromas of dark chocolate and coffee blended with ripe, juicy raspberry jam. Sweet on the palate with nuances of cocoa powder and coffee balance perfectly with hints of tangy acidity from the raspberry.



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