



Obsession Fruit Infused Wines – Questions/Answers – Sept. 2020

How are these made?

Symphony fruit infused wines are crafted by our Winemaking team utilizing three key components. First, Symphony, a unique white grape is harvested from our family owned vineyards. Next, natural fruit is sourced from the highest quality local farms for each product. Finally, the blend is created and crisp, refreshing sparkling water is added to achieve the desired level of “spritzy”. Our unique creation brings out the best flavors of each component creating a well-balanced, fruity lightly sparkling wine.

What does “Infused” mean?

Our Winemaking team uses a specially designed paddle within small stainless-steel tanks to delicately blend the Symphony with the natural fruit flavors.

Where is the fruit sourced?

Our California based supplier specializes in natural fruit products. They have dedicated farmers / growers that produce the best fruit for each product and ensure the highest quality for harvest each year. Our family has been dedicated to farming since 1948, our crops have included grapes, apples, cherries, almonds, tomatoes and corn. We understand how important consistent farming is for our brands, our community and our environment.

Are these products gluten free?

Yes, these products are derived from all-natural fruits that are classified gluten free.

Are these products certified?

The Kautz family is certified through the California Sustainable Winegrowing Alliance for their vineyards and wineries based in the Lodi and Sierra Foothills appellations.

Why use the Symphony grape?

Symphony, created at UC Davis in 1948 by Dr. Olmo is a crossing of Muscat of Alexandria and Grenache Gris. Symphony is an incredibly aromatic grape with balanced acidity. The wine is equally floral and full of intense flavors. The blending of this wine with the natural fruit flavors makes for a full and rich product that is charming and distinct.

Why Apple, Peach and Mango?

Our Winemaking team tested over 30 flavors to find the perfect match for our Symphony wine. Local apples and peaches, beaming with ripeness straight from the orchard were the inspiration for the Symphony-Apple and Symphony-Peach. Mango, with its tropical rich and vibrant profile matched incredibly well with our floral and aromatic Symphony wine making it a natural part of the family.

