



## NUTRITIONAL INFORMATION

<u>Variety</u>	<u>Sugar/100ml*</u>	<u>Calories/ 5-oz</u>	<u>Carbs/5-oz</u>
<b><u>Heritage:</u></b>			
Cabernet Sauvignon	0.8g	115	4.7g
Chardonnay	1.3g	116.25	5.0g
Merlot	0.8g	115	4.7g
Pinot Grigio	2.4g	113.75	6.7g
White Zinfandel	3.7g	108.75	8.3g
Moscato	8.0g	150	17g
Pinot Noir	0.4g	115	4.6g
<b><u>Mountain:</u></b>			
Burgundy	0.8g	111.25	5.7g
Chablis	1.0g	108.75	4.2g
Rhine	4.0g	125	8.7g
White Zinfandel	3.5g	106.25	7.9g
White Merlot	2.8g	124.25	7.4g

\*100ml = approximately 3.4 ounces

**Sodium:** Table wines are low in sodium. Our winemaker says that there is approximately 5 mg per 5-oz serving.

**Sulfites:** Sulfites are a natural by-product of the fermentation process, and as with other wineries, we add a small amount of sulfites as a preservative. The **TTB**, Alcohol & Tobacco Tax and Trade Bureau (formerly the BATF, Bureau of Alcohol, Tobacco & Firearms), requires that no more than 300 ppm (parts per million) or 0.03% of sulfites, be added to wines. Our wines average approximately 180 ppm or 0.018%.