

Fifty Shades of Grey™

INTRODUCING

White Silk & Red Satin

WINES FROM ACCLAIMED NOVELIST
E.L. James.

“Wine plays an important role in Fifty Shades of Grey, adding to the sensuality that pervades a number of scenes. I’ve always had a penchant for good wine, so combining two of my passions to blend Red Satin and White Silk was a natural extension of the series. I hope my readers curl up with a glass as they enjoy the romance between Anastasia and Christian.”

ENJOY. *E.L. James* x



WHITE SILK

Floral aromatics of lychee, honey and pear lead off this white blend, they are tempered by flavors of crisp grapefruit, mineral and lush pear with a faint hint of butterscotch.

White Silk is a blend of primarily Gewürztraminer and Sauvignon Blanc. This wine was fermented cool, under 50 degrees F, and aged in stainless steel to preserve its delicate and rich character.

Alcohol: 13.50%

TA: 0.5

PH: 3.75



RED SATIN

This decadent blend has flavors of black cherry, cocoa powder, creamy caramel and vanilla, leather and clove spice.

Red Satin is a blend of primarily Petite Sirah and Syrah, it was aged in a combination of new and seasoned French oak barrels.

Alcohol: 13.50%

TA: 0.57

PH: 3.4

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