

SINCE  1948

SUTTER HOME

FAMILY VINEYARDS

Winemaking

Although it's inspired by traditional Spanish Sangria, Sutter Home Sangria has a distinctive California style—it's lighter and juicier with subtle hints of citrus and spice. Our winemakers ferment the juice in stainless steel to preserve delicate aromas and fresh fruit characters. Natural residual grape sweetness is added to the wine, giving it a luscious mouthfeel. The final blend is then infused with all-natural fruit essences and spices.

Tasting Notes

Light-bodied with bright, fresh flavors and aromas, Sutter Home Sangria gets the party started. Lively berry and citrus aromas reveal fresh berry and juicy cherry flavors, zesty hints of orange, lemon and lime, and warm spice notes that lead to a crisp, refreshing finish. Fun and festive, our Sangria is best enjoyed when served over ice and garnished with slices of fresh fruit.

Pairing Suggestions



Ahi Tuna Tacos



Chicken Wings



Pork Tenderloin

Family Owned Since 1948

Our timeless American story dates back three generations to when the Trinchero family left their home in New York City to pursue the American Dream in Napa Valley. The family purchased Sutter Home Winery in 1948, after the winery had been closed for almost 30 years due to Prohibition. Still family-owned, Sutter Home has a long history of delivering wine that people love, starting with the creation of the original White Zinfandel in the 1970s.

Sutter Home is proud to be the brand generations of wine lovers trust to deliver consistent, award-winning quality and value for every wine occasion. We were honored to be awarded the Distinguished Service Award for “having introduced more Americans to wine on the table than anyone in history” from Wine Spectator. We will forever stand by our promise to create “a great product for a fair price.”

— FAMILY OWNED, AMERICAN MADE —

SutterHome.com

VISIT US: 277 St. Helena Highway South, St. Helena, California 94574

Sangria



BLEND: Blend of premium California Red Wine

APPELLATION: California

TA: 0.63g/100ml

PH: 3.49

RS: 6.00g/100ml

ALCOHOL: 12.0%