



BLACKBERRY



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| ALCOHOL: | 10.4% |
| PH: | 3.41 |
| RESIDUAL SUGAR: | 12.7% |

WINEMAKER'S NOTES:

Reminiscent of blackberry cobbler and preserves. Rich and sweet, it is well balanced with natural fruit acidity. This wine is a perennial classic during holiday parties and year round celebrations. Enjoy with family and friends.

SELECT 2008 WINE COMPETITION AWARDS:

- GOLD – Vino Challenge
- GOLD – Indy International
- GOLD – Amenti Del Vino
- GOLD – New World International
- GOLD – Finger Lakes International
- GOLD - Pacific Rim International

From the kitchens of St. James Winery - Blackberry Wine Cake

Ingredients:

- 1 cup St. James Winery Blackberry Wine
- 1/2 cup chopped pecans
- 1 (2 layer) box white cake mix
- 1 3-oz box berry flavored gelatin
- 1/2 cup vegetable oil
- 4 eggs

Glaze Ingredients:

- 1/2 cup St. James Winery Blackberry Wine
- 1 cup powdered sugar
- 1/2 cup (1 stick butter)

Method:

- Preheat oven to 375 degrees. Grease and flour a bundt pan. Sprinkle pecans in the bottom.
- In a large bowl, stir together cake mix and gelatin.
- Add eggs, oil, and 1 cup of wine; blend thoroughly. Pour the batter into the prepared pan.
- Bake 50-60 minutes until cake tests done. Remove from oven; turn out onto wire rack to cool.
- Meanwhile, combine the powdered sugar, butter and 1/2 cup wine in a saucepan; bring to a boil. Remove from heat.
- Pour 1/2 the mixture over the warm cake; let set for 30 minutes.
- Pour remaining glaze, which will have thickened somewhat, over cake.