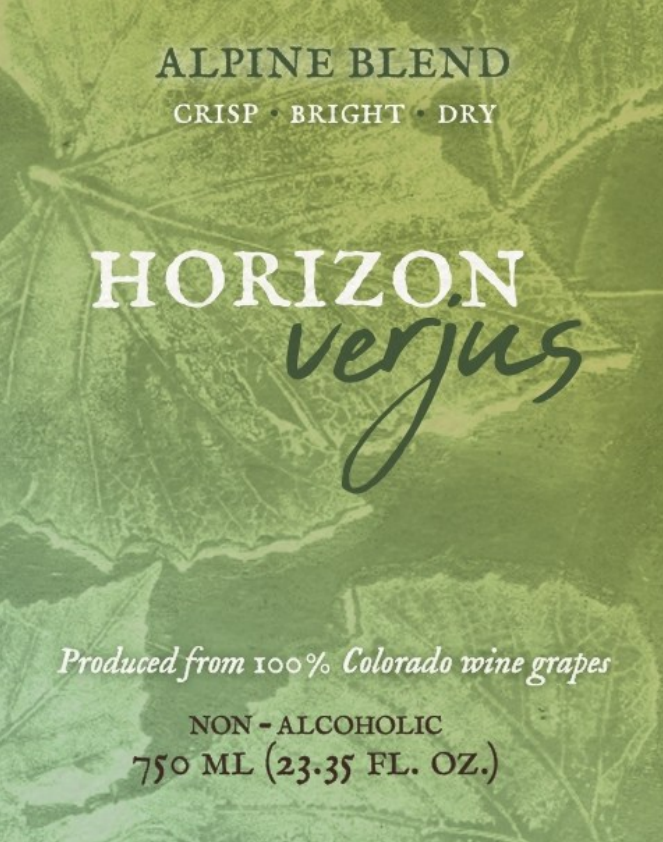




Horizon Verjus Company

Alpine Blend Dry Verjus Vintage 2026 Tech Sheet

Grape Blend:

54% Chambourcin

46% Grüner Veltliner

100% Colorado Grapes

Production Notes

Approximately 6,000 pounds harvested between 7/31-8/12. Primarily mid-veraison Chambourcin from Grand Junction and Grüner Veltliner from Handshake Acres in Palisade. Brix averaged between 12°-15°. Pressed August 13th. Bottled, 2026.

166 Cases produced.

Tasting Notes

Nose of ripe nectarine & apple flesh, crushed spring flowers, and toasted white pepper. Palate of ripe apple, candied peach, sour watermelon candies, seashell and sesame. Finish features a pleasing weight with zippy acid and lingering white pepper. In drinks, verjus provides acid, complexity, and texture. In food, verjus shines in sauces, marinades, dressings, and more.

Technical Info

pH: 2.74

Brix: 12.1°

TA: 15.34 g/L