

## **The State: Sweet as a muscadine, but healthy too**

If you are looking for a fun, sweet red wine that tastes great and can be used in a variety of different cocktails, then pick up a couple of bottles of this unique treasure. It is about as sweet as some of the muscadine wines made here in the South, and also contains high levels of antioxidants.

Aromas of ripe sweet pomegranate, hence the name, fill the air as soon as you pull the cork. The flavors are sweet and enjoyable, packed full of ripe red fruit and natural sweetness. It coats the tongue and holds till the next sip. It is enjoyable at room temperature or with with a slight chill, which tones down the slight spiciness that adds another dimension of flavor to the wine.

Use in place of blush or dessert wine or as a way to unwind and help your health in one glass.

The fruitiness of the wine will compliment the sweet flavors in the desserts, especially chocolate and add a little bit of fun with each meal. You could also use it with holiday meals and as a sweet wine for cocktail parties. We enjoyed a bottle as an aperitif and for dessert with some friends; they were amazed that wine was being made from this fruit and enjoyed the flavors that kept resurfacing with each glass. It can also be used as a base for punches, mixed with sparkling wines, or used in cocktails.

It is less expensive than the pomegranate juice in the grocery store and packs a little more punch. The high level of antioxidants have been found to help prevent many diseases, and for people that are looking for a glass of red wine for health reasons that is not too dry, this is a sure bet. Enjoy it over the holidays and year around. Cheers!

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