



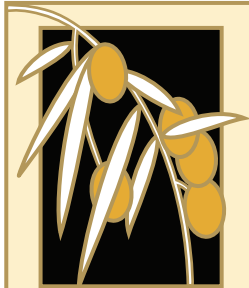
Made By Anettes Chocolates  
www.anettes.com

Excellent for dipping fresh apples, drizzling over baked pears or crepes, and of course you can not forget your favorite ice cream. I hope you and your family enjoy this gourmet Chardonnay Caramel Sauce as much as my family and I do. May it be a pleasing addition to your kitchen.

*Bruce R. Cohn*

STIR WELL  
SERVE WARM OR COLD  
REFRIGERATE AFTER OPENING

B.R. COHN



CHARDONNAY  
CARAMEL SAUCE

ALC. 4.8% BY VOL.

NET WT. 9 FL.OZ. (266ML)

**Nutrition Facts**

Serving Size 2 tbsp. (36g)  
Servings about 9

Amount/Serving	% DV*
<b>Calories</b> 128	
Fat Cal. 17	
<b>Total Fat</b> 2g	3%
Sat. Fat 1.5g	5%
Trans Fat 0g	0%
<b>Cholest.</b> 6mg	2%
<b>Sodium</b> 47mg	2%
<b>Total Carb.</b> 29g	10%
Dietary Fiber 0g	0%
Sugars 22g	
<b>Protein</b> 0g	0%
Vitamin A	1%
Vitamin C	0%
Calcium	1%
Iron	2%

\*Percent Daily Values are based on a 2,000 calorie diet.



INGREDIENTS: sugar, brown sugar, corn syrup, Chardonnay wine, cream, pure vanilla, salt

MAY CONTAIN TRACE AMOUNTS OF PEANUTS OR OTHER TREE NUTS

B.R. Cohn Olive Oil Co.  
Glen Ellen, CA  
877.933.9675  
www.brcohnoliveoil.com