

# CHATEAU THOMAS WINERY - SLENDER WINE CAKE

## HISTORY

In 2004, the Associate Winemaker at *Chateau Thomas Winery* ([www.chateauthomas.com](http://www.chateauthomas.com)) and a friend were brainstorming in the winery by adding several different artificial sweeteners to wine. Everyone's opinion at that time was that the results were discouraging. For a year afterwards, nothing was done further and the idea was essentially forgotten. In 2005, however, the Winemaker, Dr. Charles R. Thomas had second thoughts about the concept of a wine sweetened by other than standard methods. Borrowing the idea of a sweetened beverage such as had enjoyed such success in the soft drink industry, and furthering the concept of a low calorie approach with the world's most healthy beverage, the resultant wine would be not only be a tasty product, but one that would give benefits to those who choose to drink it.

Significant research had told Dr. Thomas that 50% of the world's wine drinkers prefer sweet wine; that the United States population had become progressively more obese with subsequent health consequences; that Diabetes Mellitus has exploded in incidence during the last 2 decades, including 3 members of his immediate family; and his own medical knowledge was that wine in moderation will prevent most cases of Type II Diabetes Mellitus.

He then began to experiment and explore ways to produce a wine that was sweet, but without any extra calories. A year of experimentation with various sweeteners, dosages, combinations, with attention to considerations such as shelf life, aftertaste, stability, etc., he formulated his first sugar-free wine he called, Slender. He settled on a combination of two sweeteners, Sucralose (Splenda®) and Sunette® as the sweeteners. The Slender wine was released in 3 flavors: White, Blush, and Red to suit all occasions. Although this wine was a commercial success, Dr. Thomas was not satisfied with it because there was an aftertaste that although it was not detected by many, it was offensive to some, so he continued to search for a better Slender Wine.

With further research and experimentation, Dr. Thomas discovered a sugar alcohol, Erythritol (Zerose®) which had several advantages over the other agents. It was natural, a derivative of sugar, it was organic, it had no calories, carbohydrates, or sugar, it had no side effects, no aftertaste, had strong antioxidant properties, and tastes exactly like sugar. It also was a compound that was normally present in wine as well as many fruits, cheese, and other fermented products, so it was not artificial, but natural. Having only been on the market for 4 years, this sweetener seemed ideal for his

revolutionary wine. The wines are all made from California grapes, contain 12% alcohol, and contain less than 10% Zerose®.

After 6 months of testing and clinical trials, and enthusiastic customer acceptance, the new Slender wines were released in 2009 on the 50<sup>th</sup> anniversary of the release of Diet-Rite Cola, the first artificially-sweetened soft drink.

Within the first 6 months of its release, it was chosen to be included in the celebrity gift baskets presented at the 81st annual celebration of the Academy Awards. A short time later, these wines were served at the 2009 Playboy Golf Scramble and the Pajama Party at the Playboy Mansion. Slender wines are now available through distributors in more than 10 states and by shipment in all states and several foreign countries.

In 2010, an enterprising cake baker in Evansville, IN, Manuel Martinez, became interested in producing a cake made with Slender® wine, which was used to soak the cake to give it lasting moisture and freshness. The Slender wine also gave the cake richness without adding any calories since the wine contains no sugar. This company, *Abbey Christian Wine Cakes* produces stunning wine cakes both in Evansville, IN where they started, but also in Chicago, IL where they relocated in 2011. These cakes are attractive, tasty, moist, and long-lasting. These *Slender Wine cakes* are available in several flavors and designs. Contact them at: [abbeychristianwinecakes.com](http://abbeychristianwinecakes.com)