

# Dessert Wine

DRY CREEK VALLEY

SONOMA COUNTY



## SILVER MEDALS

*2011 Sonoma County Harvest Fair Wine Competition*

*2012 San Francisco Chronicle Wine Competition*

*2012 San Antonio Wine Competition*

## WINEMAKER'S NOTES

Our Dessert Wine took several years to create. First, we fermented several tons of Merlot to create a fresh, fruit forward wine that could be distilled quickly to retain this vintage freshness by the world-class St. George Spirits in Alameda, California who took this new wine and created lovely, varietal alcohol. The following year we created our base wine from primarily Merlot and Malbec with a bit of Petit verdot and Cabernet Sauvignon for complexity. During the most intense part of fermentation, when the yeasts are rushing to ferment the sugars of the grapes into alcohol, we added our alcohol from St. George Spirits to stop the fermentation at the sugar level we desired. Finally, this wine rested in barrels to harmonize the varietal attributes and add a bit of barrel ageing to balance the flavors.

<b>COMPOSITION</b>	85% Merlot, 12% Malbec, 2% Petit Verdot, 1% Cabernet
<b>VINEYARD</b>	Tzabaco Rancho Vineyards, Dry Creek Valley
<b>APPELLATION</b>	Sonoma County
<b>BARREL AGEING</b>	34 months in 100% French oak
<b>ALCOHOL</b>	17.4%
<b>TA</b>	5.6 g/L
<b>PH</b>	3.41
<b>PRODUCTION</b>	168 cases

## TASTING NOTES

The inviting combination of the inky purple hue and aromatics of lush ripe berries with traces of floral and oak makes this wine too tempting not to sip. And when you do, you won't be disappointed. The dark blend of blackberry, cherry and huckleberry seamlessly merges with traces of chocolate, espresso and herbs de Provence with a kiss of lavender. The bright, juicy flavors and integrated structure showcase this sophisticated varietal.

## FOOD PAIRING SUGGESTION

We would recommend that this scrumptious Dessert Wine be paired with a rich chocolate dessert. For inspiration we suggest a lovely Chocolate Cranberry Torte!