

# chocolate bar

**PREMIUM CALIFORNIA PORT  
WITH CHOCOLATE & COCOA**

## Port with Natural Chocolate and Cocoa

This full-flavored chocolate port was hand crafted for those who love two of the best delights in the world: chocolate and port. Designed for the aficionados of dessert wine and rich chocolate and cocoa, this port-style wine is a very sophisticated infusion.

Chocolate Bar begins as four separate port wines which are selected for their different characteristics. Each port is fortified with true California grape brandy. The first port is the deepest and richest. It is made from 100% Paso Robles Syrah and aged a minimum of 2 years. This port has intensity and dark, inky purple color. It provides the weight and backbone structure. It also adds deep raisin and black fruit notes. The second is a young ruby red port made from a selection of grape varieties grown in California. This port has bright, fruity characteristics of cherry and red berries, contributing an explosion of fruit to the palate and nose. The third port is the most matured of the four and contributes excellent richness. It is a true tawny port made from old bush vines, aged for many years in large oak barrels. It has flavors and aromas of almond, fruit cake, and vanilla with a maple syrup color. The last port added is a proprietary blend comprised of Portuguese grape varieties such as Touriga Nacional, which is aged a minimum of two years in oak barrels. This blend contributes further richness and intensity with flavors of dried berry and prune. These specific ports are added in exact proportions to enhance the final blend.

Once the port is blended, natural cocoa and chocolate are added and allowed to fully integrate with the wine. After the first infusion of cocoa and chocolate occurs, the wine is lightly filtered and then allowed to rest a second time. This second resting period is time-consuming, yet essential to the process. When first added to the port, the natural chocolate flavors and aromas are very subtle, hidden behind the rich port blend. After a few months the natural chocolate flavors integrate with the port and finally the flavors and aromas of natural chocolate take center stage.

Enjoy this wine after dinner with dried fruits, nuts, and all types of chocolate. Try it with dried apricots and cherries, chocolate-covered strawberries, and anything chocolate. Pair it with pecan pie and all of your favorite desserts.

Made with 4 Selections of Port Wine  
Infused with 100% natural chocolate and cocoa  
Alcohol: 18%  
Residual Sugar: 70g/liter

