

CHOCOLATE AMORE



Technical Data

Varietal:	100% Merlot, natural chocolate essence
Appellation:	Alexander Valley
Aging:	12 months in neutral European Oak
Winemaker:	Miro Tcholakov
Alcohol:	18.5%
Residual Sugar:	8%
pH:	3.47
Total Acid:	.6g/100ml

Winemaker Notes

We produce this opulent dessert wine from Merlot grapes grown on our Geyserville Ranch. Borrowing from the traditions of port making, we add neutral grape spirits to stop fermentation, trapping a percentage of sugar in the wine. Once *Chocolate Amore* is finished aging and is ready for bottling, we infuse a tiny amount of natural chocolate extract to the final blend, creating the perfect marriage of food and wine. This Merlot based, port-styled wine is great over vanilla ice cream or as a stand alone dessert.

Cheers! Miro Tcholakov

Accolades

Over 50 Gold Medals and 15 Double Gold Medals including:

Double Gold: San Francisco Chronicle Wine Competition

Best of Class: Sonoma Count Harvest Fair

Gold: Orange County, West Coast and North of The Gate Wine Competitions



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