

# TRENTADUE PORTS

Trentadue has been making outstanding vintage style ports for over twenty years. In that time, the Trentadue name has gained significant recognition over the years for its vintage California port wines including Viognier White Port, Petite Sirah Port, Zinfandel Port and the incredibly popular Chocolate Amore, a port styled dessert wine made from Merlot Port with a kiss of chocolate.



## Viognier Port

Our Viognier Port program started in 2000 as an experiment and quickly became a favorite wine in our tasting room and among members of the Port Club. The grapes are grown in the famous Russian River Valley and to reach optimal ripeness I leave the grapes on the vines until the harvest sugars reached 27-29 brix. At that ripeness, the Viognier grapes fully express their wonderful aromas of white peach, Bosc pears and leechie fruit. The grape brandy is added and the fermentation is stopped with a residual sugar of 12%. This wine should age well for at least 20 years developing complex flavors of nuts, caramel and candied tropical fruits. Enjoy chilled. Visit our website to learn how to make a White Pirate, a fantastic martini recipe using our Viognier Port.



## Chocolate Amore

We produce this opulent dessert wine from Merlot 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 the Merlot Port 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; and Chocolate Amore is born. This Merlot-based, port-styled, chocolate flavored dessert wine is great as a standalone dessert or poured over vanilla ice cream. Visit our website to learn how to make a Chocolate Bandit, an exciting martini recipe using our Chocolate Amore.



## Zinfandel Port

Our Zinfandel Port is made from fruit grown on our Geyserville Ranch. We source the Zinfandel for this port from Block 303, the same block that supplies the majority of the grapes for our La Storia Zinfandel. On the nose the wine opens with intense plum, caramel and hazelnut aromas followed by very ripe blackberry and slightly chocolaty nuances. The mouth feel is sweet and lush, medium to full body with relatively soft tannin for a young port. Enjoy now or age for a decade or two.



## Petite Sirah Port

Our Petite Sirah Port is made from fruit grown on our Geyserville Ranch. We source the Petite Sirah for this port from the same block that supplies the grapes for our La Storia Petite Sirah. The wine is loaded with concentrated blueberry, blackberry and dark cherries aromas and flavors backed by juicy and viscous mouth feel. The finish is mouth coating, sweet but balanced with plenty of soft tannins. This port will undoubtedly age gracefully for many decades to follow.