



### Technical Data

Varietal: Merlot Part with natural chocolate essence  
Appellation: Alexander Valley  
Alcohol: 18.5%%  
Residual Sugar: 8%  
Total Acid: 0.60g/100ml pH: 3.47  
Aging: 8-12 months in 59 gallon oak barrels  
Fermentation: Stainless steel tanks  
Winemaker: Miro Tcholakov

### Awards & Accolades

**Double Gold:** 2008 San Francisco Chronicle Wine Competition  
**Best of Class**  
**Gold:** 2008 West Coast Wine Competition  
**Gold:** 2007 North of the Gate Wine Competition

**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 chocolate flavored dessert wine is great over vanilla ice cream or as a stand alone dessert.

Cheers!

Miro Tcholakov - Winemaker



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