



CHOCOLATE BAR

CHOCOLATE DESSERT WINE

PASO ROBLES



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 3 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 back-bone structure.

The second is a Ruby Port with fruity characteristics of cherry and red berries.

The third Port is a Tawny Port. It has flavors and aromas of almond, fruit cake and vanilla with an amber color.

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 3 Selections of California Port Wines Infused with 100% natural chocolate and cocoa
Alcohol: 18%
Residual Sugar: 70g/liter