



TRENTADUE

Chocolate Amore

NV

ALEXANDER VALLEY



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

TECHNICAL NOTES

VARIETAL	AGING	pH
100% Merlot	12 months in neutral	3.47
natural chocolate	European oak	TOTAL ACID
essence	ALCOHOL	.6g/100ml
	18.0%	
APPELLATION	RESIDUAL SUGAR	
Alexander Valley	8.0%	
WINEMAKER		
Miro Tcholakov		