



## 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**  
100% Merlot  
natural chocolate  
essence

**APPELLATION**  
Alexander Valley

**WINEMAKER**  
Miro Tcholakov

**AGING**  
12 months in neutral  
European oak

**ALCOHOL**  
18.0%

**RESIDUAL SUGAR**  
8.0%

**pH**  
3.47

**TOTAL ACID**  
.6g/100ml