

PORTS & DESSERT WINE LIST

BLACK FOREST

Black Forest represents the ideal finish for every great evening. The combination of chocolate and cherry will unleash an explosive flavor that cannot be ignored. Compliment your taste buds with the classic flavor of Chocolate and Cherry blended with Pinot Noir. Cheers- **\$11.50**

CHURCHILL - Vintage Port

A gorgeous, voluptuous young Port, best Churchill ever. Intense aromas of dark chocolate and grapes. Full-bodied, with powerful, chewy tannins, yet it's sweet and fruity on the finish. **\$35.90**

CHURCHILL - Vintage Character Port Finest Reserve

A vintage character that gives you just that. Wonderful raspberry and chocolate aromas and flavors, medium body and sweetness and a long, velvety finish. **\$18.65**

CHOCO VINE 🍷 – Dutch Chocolate wine - 🍷

ChocoVine is a fine French Cabernet subtly combined with a rich dark chocolate from Holland, paired together to create a decadent, silky smooth drink. It can be served on the rocks or as the main ingredient to an array of sinful cocktails. **\$10.00**

DORATO VINO DOLCE – Moscato by Garofoli

A sweet, soft, warm and encompassing wine but with an appealing touch of freshness that renders it particularly adapted to consumption with a wide variety of desserts. **\$16.00**

FRAMBROSIA - Oregon Raspberry Wine

Rich, irresistible aromas and flavors of fresh picked raspberries make this wine a taste sensation! But the secret of our Frambrosia is the careful balance of sugars and acidity which keeps the flavors lively and not cloying. Serve with chocolate, cheesecake, fruit tarts, or ice cream--add to sparkling wine for a raspberry variation of kir royale. We use nearly a whole pound of berries for every bottle! **\$9.35**

GILSTRAP BROTHERS – Passion 45 – Syrah dessert wine

This is a late harvest premium Syrah produced as an after-dinner style wine, this sweet, silky dessert wine delivers as intense wine tasting experience. **\$14.75**

HAUER OF THE DAUEN - Chardonnay Willamette Valley 1999

The Dauenhauer family planted these grapes in 1980. All wines are made from estate grown grapes. Sweet but not cloying, with plenty of apricot, pineapple, honey and apple pie flavors extending into the finish. **\$11.25**

Kikkoman - Plum Wine

Kikkoman 100% Plum Wine has pure quality and fruity aroma with provocative taste. The aromatic bouquet and velvet finish lingers elegantly without a flaw. The right complement for any occasion. **\$8.40**

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MOSCATEL from Emilio Lustau

“There’s a little pot of gold in the corner of most Sherry houses labeled Moscatel. There isn’t much of it in the shops, and it’s a forgotten treasure. Chipiona is the town where the top Moscatel comes from. Scented, succulent, and not especially complicated, but like Sherry, great value.” — “Sugar and spice and all things nice” Sarah Jane Evans, MW, 5/5 stars. **\$9.50**

PENFOLDS - Port Australia Club NV

Very spicy, sporting caramel, cinnamon and tarry flavors, sweet and silky on the long finish. **\$10.25**

POÇAS – Ruby Port

Has intense ripe fruit aromas and it is young, fresh and rich in the palate. Estate grown with fragrant floral honeysuckle jasmine citrus and holiday spice characteristics. Only 150 cases produced. **\$12.50**

R.L. BULLER & SON - Tawny Port Victoria NV

Dark and juicy, with distinct earthy-gamy overtones to the coffee- and spice-scented cherry flavors, finishing moderately sweet. **\$12.75**

RAPTOR RIDGE – Blancfleur Pinot Blanc

Aromas of melon, citrus, and honey on the nose, a supple mouth feel yields to delicate acidity and ripe mango on the finish! **\$17.80**

ROSENBLUM - Désirée

Like a long, seductive kiss that never seems to end, the essence of Désirée is playful, enticing and fun. Conceived as a deliciously decadent Californian interpretation of the great Port wines, an opulent chocolate. **\$16.80**

VITIS RIDGE – Fortisimo – Port-style Marechal Foch

Port. A number of traditions come to mind...Do you see dapper men at a dinner party gathered in a smoking parlor for port and cigars? Do you envision the fox hunters, sitting tall on their horses in the cool autumn air, with a flask of port at their side? Assuming you don't have a smoking parlor and aren't likely to be chasing a fox on your horse, we suggest you build a cozy fire, sit back and enjoy. **\$17.55**