



Rosenblum
CELLARS



CALIFORNIA DÉSIRÉE CHOCOLATE DESSERT WINE

APPELLATION:	California
VINEYARDS:	Various vineyards throughout California
COMPOSITION:	58% Zinfandel, 20% Touriga Nacional, 18% Syrah, 4% Brandy
ALCOHOL:	16.5%
RESIDUAL SUGAR:	7.5%
pH:	3.76
TOTAL ACIDITY:	0.63g/100ml
BARRELS:	French & American Oak
PRODUCTION:	3,125 cases
SUGGESTED RETAIL:	\$18
RELEASE DATE:	November 2007

PRODUCTION NOTES

To produce this wine, a selection of fortified wines from different regions and different vintages were evaluated. The blend that combined the most intense and most chocolate characteristics was chosen. We have special liquid chocolate syrup that is put together in Milwaukee, Wisconsin for us that will coalesce with the blended wine to enhance the flavors of chocolate, coconut and vanilla in the wine that is already geared for being a great chocolate experience.

The fortified wines that make up this blend are Zinfandel, Touriga Nacional and Syrah. These are wines that are kissing cousins in terms of flavor and intensity. In addition they bring together both the new and the old world with varietals that are famous for dessert wines.

WHAT IS FORTIFICATION?

This is the process where a distilled spirit is added to a fermenting wine to raise the alcohol level to a point (usually around 18% so that the remaining yeast can't survive) but they have a great going away party.

The resulting beverage is sweet with a high alcohol and is of course a wonderful dessert wine.