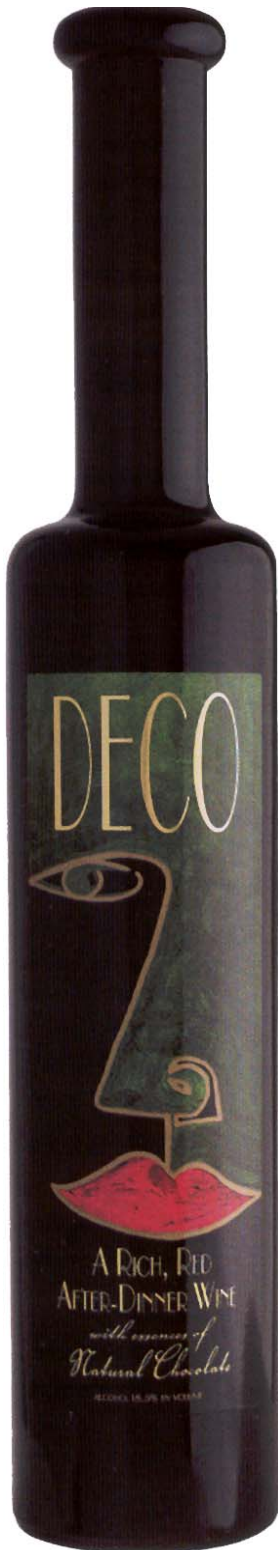


DECO *with essences of* NATURAL CHOCOLATE

A RICH RED AFTER-DINNER WINE



A unique after-dinner wine, DECO blends the best of California and South Australia, gently kissed with essences of natural chocolate.

Port made from grapes grown in the San Joaquin Valley of Central and Southern California is married with aged liqueur port produced in the McLaren Vale of South Australia. The port components are hand-selected by us and brought back to our winery in Sonoma for final aging and blending.

A final addition of a dark chocolate essence just prior to bottling creates a rich, sensual dessert wine, and makes DECO an unforgettable after-dinner experience.

WINE PARTICULARS

Components:	<u>CALIFORNIA</u> Ruby port 64%	<u>AUSTRALIA</u> Liqueur port 34%
	100% natural chocolate essence (less than 2%)	
Grape varieties:	Zinfandel Syrah	Shiraz Mouvedre Grenache
Aging:	Small oak casks 2 years - 4 years	Hogsheads 8 years
Finished Alcohol:	18%	
Size / pack:	500ml / 12	

WINEMAKING COMMENTS

Sonoma Valley Portworks produces only the finest after-dinner wines. We hand-select the best components available from the world's great vintners, and bottle at our facility in Sonoma.

The ability to blend from different varieties, styles, and appellations gives us unusual flexibility, consistency, and the highest quality.

San Francisco Chronicle

CELLAR SELLECTION

“silky-smooth...layers of lively fruit...
lip-smacking...”