

Wollersheim Winery Port

American Port Wine

Our Port is made from Foch grapes and grape brandy. The brandy is added to stop the fermentation, which leaves the natural sweetness of the grapes. Aged in older American oak barrels for thirteen months. This is a smooth sipping wine to be enjoyed with loved ones and friends.

- Grape: 100% Marechal Foch from New York
- Production Method: traditional Port, short fermentation on the skin, fermentation stopped by adding grape brandy
- Aging: 13 months in older American oak barrels
- Sweetness: sweet
- Alcohol: 20%
- Serving Temperature: 50°F - 58°F
- Aging Potential: up to 20 years
- Serve with: Desserts, blue cheese
- History: Started making Port in 2001
- Silver medals 2010, 2011 ICCWC, Bronze 2012, many other awards

Fonseca Bin No. 27 Port

Fonseca is best known as the producer of Bin No.27. This fine reserve Port, launched four decades ago, is one of the most popular and successful Port blends. Sharing the heritage of the great Fonseca Vintage ports, it displays the opulent fruity character which defines the Fonseca house style.

Fonseca Bin No. 27 was created over a century ago for family consumption, and only released commercially in 1972. It is produced primarily from wines from Fonseca's own quintas in the Cima Corgo and thus shows an exceptional quality and consistency from year to year. Blended from reserve wines selected for their intense fruit character and depth of color, Fonseca Bin No. 27 spends four years in large wood vats prior to bottling. Although it may improve slightly with bottle age, Bin No. 27 is ready to consume when bottled. It does not require decanting, as a cold precipitation prior to bottling prevents any "crust" from forming. Its well-knit structure, rich, velvety full body and luscious blackcurrant and cherry flavors, also evident in the nose, carry into an intense, lingering finish. Bin No. 27 should be served at room temperature either alone or with simple, classic last courses and desserts. It is best consumed within two weeks after uncorking.

Alcohol by volume: 20.0%

Critical acclaim: "Chocolaty and plush, displaying good concentration to the ripe plum, mocha and dark cherry flavors, with paprika accents. Very fruity, with raspberry notes, on the finish. Drink now through 2016". 89 Points Wine Spectator

Alexis Bailly Vineyard - Ratafia

Ratafia is a fortified red wine made with the addition of oranges and other herbs and spices to make a unique style of wine used both as an aperitif and as a dessert wine. With tangy citrus and notes of vanilla, Ratafia mixes well with cocktails and makes a delicious Kir when served with Champagne.

Our wine maker, Nan Bailly, learned to make Ratafia in the Rhone Valley, France while working as a student and often made it as a gift for friends and family before commercial production began in 1997.

Ratafia is found in areas of Spain, France and Italy and is considered to be a regional folk wine, the ingredients changing with the local indigenous fruits, herbs, and spices. The name comes from an old world drink going back to the 15th century that was used to toast the "ratification" of a treaty.

Our distinctive package design was awarded third place at the prestigious San Francisco Wine Competition.

Minneapolis artist Leon Hushcha created the painting for the label.

Style: A red fortified aperitif/dessert wine

Alcohol: 19%

Residual Sweetness: 9%

Grapes: Maréchal Foch infused with other fruits, herbs and spices

Cellar: Drink now – an open bottle will stay fresh for 1 month

Food Match: As an aperitif, with nuts or olives. For dessert, with chocolate

Vinicola Hidalgo Cream Napoleon Sherry

This winery was started in 1792. Cream sherry is the term for sweetened Oloroso and is rich deep amber to golden brown & very sweet and is a common type of sweet Sherry made by blending different wines, such as Oloroso sweetened with PX. As a basic rule of thumb, the wines you drink with dessert should be sweeter than the dessert itself. Cream Sherry usually falls between Oloroso and Pedro Ximénez on the sweetness scale, but stops well short of cloying. It's a good match for this simple, chocolaty dessert. The painstaking solera process, which blends and ages new wines with old, imparts more complexity and nutty characteristics into the Sherry--which, when combined with chocolate's intense complexity, creates an entirely new medley of flavors. Sherry is also friendly with a variety of chocolate accompaniments, from ice cream to coconut to caramel.

Alcohol: 17% Sugar: typically 115-140 g/L

“Tasty, this displays cocoa, smoke and caramel flavors on a moderately concentrated frame.” “Very nice, round, soft, sweet, but balanced enough, some baked apples.”

88 points WS

Bodegas Toro Albala Pedro Ximenez Sherry 1971

Pedro Ximenez is a white wine grape best known for its role in the sweet sherries of Jerez, Spain. Largely unsuited to table wine production due to its very low acidity, Pedro Ximenez shines as fortified wine either in the Sherry blend or as a fortified varietal wine known as PX. It is grown throughout Andalucía (particularly in Montilla-Moriles), Valencia, Extremadura and the Canary Islands.

Although Pedro Ximenez is most commonly associated with Jerez, it is actually in Montilla-Moriles that the bulk of Sherry-bound Pedro Ximenez is grown. Around 70% of the region's vineyard area is planted to Pedro Ximenez, compared to less than 5% in Jerez. Consequently the local Sherry laws allow Pedro Ximenez grape must from Montilla-Moriles to be imported to Jerez, where Sherry production takes place.

PX wines, the best varietal expression of Pedro Ximenez, are not restricted to Spain and may be produced around the world. The method is to sun-dry the grapes to the point where the juices concentrate and the skins start to raisin. What liquid can be extracted is then partially fermented (the ferment is arrested by the addition of neutral grape spirit) and aged in a solera system of fractional blending. Nose of sorghum, toasted almonds and anise. PX wines are lusciously sweet with flavors and aromas of toffee, figs, chocolate and dried fruit. Flavors of licorice and molasses.

Alcohol: 17% Sugar: typically 212 g/L or more

Pedro Ximenez from Montilla Morilles made in a semi sweet style with extended bottle age.

Price Range of 750ml bottle, ex-tax in USD Average: \$76 From: \$49 To: \$130

Wine Spectator 93/100