



PROFILE

sweet + ginger + hazelnut + citrus zest + caramel + brandy

- BRAND** St. Clair Winery
WINE NAME Port
VARIETAL 90% Cabernet Sauvignon, 10% Muscat of Alexandria
APPELLATION New Mexico

TASTING NOTES A truly unique fortified port blended with a touch of Muscat of Alexandria to impart subtle floral qualities. This wine is packed with autumnal flavors and aromas such as hazelnut, boysenberry, candy apple, ginger, brandy and rich caramel, which is acquired from fermentation outside under the New Mexico sun in French oak barrels. A drinking experience marked by rich, powerful flavors, robust sweetness and smooth texture. It is an ideal companion to desserts, or perfect as dessert in itself.

FOOD PAIRINGS This is the perfect wine to pair with rich, dark chocolate, whether on its own, in cakes or in other desserts. It is especially good with those combining berries and chocolate, like a raspberry tart.



Settled amongst wide expanses, bold colors and unusual landscapes in the heart of the American Southwest, St. Clair Winery aspires to create wines befitting the striking beauty and power of the region. A fusion of Old and New World styles that draw on a winemaking tradition stretching back six generations help us craft wines with distinct flavor profiles for a diversity of wine drinkers. The largest winery in the state of New Mexico, St. Clair produces over 15 different wine varieties using locally grown New Mexico grapes.

TECHNICAL DATA

ALCOHOL	18.6%
RESIDUAL SUGAR	11%
TA	5.4
PH	3.69
COLOR	Brilliant red
BOUQUET	Caramel, hazelnut, boysenberry and light citrus zest
TASTE	Ginger and brandy
SERVING TEMP	42°- 46°

TASTING CHART

