

Appellation

Monterey

Blend

Proprietary

Aging

3 years so far...

FRENCH & AMERICAN
OAK BARRELS, 50% NEW

Alcohol

16.7%

Residual Sugar

10%

Winemaker

ANNETTE HOFF

Cima Collina Winery
Marina, Monterey County, California
831. 384. 7806
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Tasting Room
Old Del Monte Milk Barn
19A East Carmel Valley Road
Carmel Valley, California 93933
831. 620. 0645

Open Everyday

Cima Collina

DESSERT WINE

We are pleased to offer this non-vintage Dessert Wine, made in the spirit of a "Port". We are unable to call it Port, however, both out of respect to true Port from Portugal and because of international law.

This wine is made from a proprietary blend of grape varieties all from Monterey County. We then added high-quality, barrel-aged spirits from the famous and exclusive Germain-Robin Alambic Distillery in Mendocino County that were personally selected by our winemaker. These spirits are distilled in genuine French copper pot stills from small lots of varietal wines and aged in 100% French Oak barrels for one year. The result – 8 barrels of unique and interesting wine – no barrel quite the same as the next due to the unique nature of making wine in this manner. We bottle this one barrel at a time and at this writing have 6 barrels left.

The result is a rich, dark wine that is luscious in character and not too sweet. Bramble, chocolate and spice notes rise up in the aromas. The flavors of this wine are infused with jammy dark bramble fruit, and tree spices and is rich with a long, satisfying finish.