

Cherry Red

GOLD MEDAL/BEST DESSERT WINE – 2010 Newburgh Wine Festival
SILVER MEDAL–2010 Indy International
SILVER MEDAL-2010 Story Inn Wine Fair
DOUBLE GOLD MEDAL/BEST OF CLASS – 2009 Indy International
GOLD MEDAL/BEST OF SHOW – 2008 Newburgh Wine Festival

OVERVIEW

Cherry Red has become a staple in the Winzerwald fruit wine offerings as it offers a true dessert almost port-like tasting experience. Its deep rich flavors have earned it some of the highest honors given Winzerwald wines in state and international wine competitions.

HISTORY

Cherry Red was originally approved for a label as Cherry Weisser with the three original Winzerwald fruit wines – Strawberry, Cranberry and Peach. However, the wine was never produced as a cherry and white grape blend. Instead Cherry was blended with red grapes for a richer unique wine and therefore labeled as Cherry Red since “Weisser” means white wine. Cherry Red was introduced in 2006 as the fifth fruit wine produced by Winzerwald Winery after Blueberry Weisser.

GRAPES AND SOURCES

Winzerwald’s Cherry Red is typically made with a French-American hybrid red grape such as Marechal Foch, Chambourcin or Leon Millot. The cherry juices or concentrates come from a Midwest fruit broker. The red wine is fermented separately and then blended with the Cherry prior to bottling.

WINE DESCRIPTION & DATA

Color:	Deep dark rich red wine color
Sugar:	Sweet extremely intense wine with generally 9% residual sugar
Style:	A bold forward fruit stand-alone dessert style wine
Aroma/Bouquet:	Big cordial cherry aromas
Taste:	Sweet cordial cherry flavors with red wine intensity and slight tannic finish
Alcohol:	10-11%
Ferment/Aging:	100% Stainless steel fermentation, no oak.
Storage:	Store in cool place, drink within 12-18 months.
Serving:	Serve chilled.
Food Pairings:	Cherry cheesecake, chocolate desserts, grilled red meats

FLOURLESS CHOCOLATE CAKE

4 ounces fine-quality bittersweet chocolate (not unsweetened)

1 stick (1/2 cup) unsalted butter

3/4 cup sugar

3 large eggs

1/2 cup unsweetened cocoa powder plus additional for sprinkling

Preheat oven to 375°F and butter an 8-inch round baking pan. Line bottom with a round of wax paper and butter paper. Chop chocolate into small pieces. In a double boiler or metal bowl set over a saucepan of barely simmering water melt chocolate with butter, stirring, until smooth. Remove top of double boiler or bowl from heat and whisk sugar into chocolate mixture. Add eggs and whisk well. Sift 1/2 cup cocoa powder over chocolate mixture and whisk until just combined. Pour batter into pan and bake in middle of oven 25 minutes, or until top has formed a thin crust. Cool cake in pan on a rack 5 minutes and invert onto a serving plate. Dust cake with additional cocoa powder and serve with sorbet if desired. (Cake keeps, after being cooled completely, in an airtight container, 1 week.) Makes one 8-inch cake. Enjoy with Winzerwald Cherry Red.

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