

# Decadence – Port style

10th Anniversary Wine – June 2012



## OVERVIEW

Port style wines have become popular with the rebirth of mini distilleries throughout the United States. However, with the US signing of the trade agreement with the EUCC a few years back, American producers of Port Style wines can no longer use the word “Port” on their wine labels unless the labels were approved before the agreement was signed. Thus, Winzerwald’s Port-style wine, originally released for its 10<sup>th</sup> Anniversary in 2012 was called “Decadence” for the winery’s first decade and contains an illustration by the owner’s brother, a nature artist, of a boat moored at “port.”

## HISTORY

Port wines are so named as they are a Portuguese classic, a wine originally made in the scenic, steep Douro river valley of Portugal and traditionally "fortified" with the addition of brandy. This brandy addition was originally done to help the wine keep well in barrels on its sea voyage to England, where Port became beloved in the 17th century, inspiring the Douro producers to alter what had been a simple, hearty red table wine into something more iconic.

Not only did fortification preserve the wine, but coincidentally it provided alcoholic strength to make a warming wine for blustery English winters; it halted fermentation before all the grape sugar had been eaten by yeast, resulting in a deliciously sweet after-dinner wine; and it created a wine that aged very nicely, gaining character and complexity over years in barrel and bottle. Port Wine History by 30-Second Wine Advisory

## GRAPES AND SOURCES

Indiana grown grapes: 90% Frontenac and also 10% Cabernet Sauvignon

## WINE DESCRIPTION & DATA

Color:	Deep Burgundy
Sugar:	Residual sugar 10%
Style:	Ruby Port
Aroma/Bouquet:	Dark cherry
Taste:	Dark cherry with roasted nut flavors
Alcohol:	17%
Ferment/Aging:	Wines fermented and oaked, then blended and fortified with grape spirits
Storage:	Store in cool place away from sun light.
Serving:	Room temperature or 62-67°
Food Pairings:	This dessert-in-a-glass goes well on its own but dark chocolate is simply delicious with port wine. But don't just enjoy this wine for dessert, try with nuts, dried fruit, fresh fruit and a tangy cheese such as Southern Indiana's favorite, mild Capriole Farmstead goat cheese and of course the traditional Port companion - Stilton blue cheese.

## Port-Glazed Walnuts with Stilton

Cocktail Party Recipe Serves: 12

Encourage guests to cut off small chunks of the Stilton and dip them in the port syrup.

1. 2 1/2 cups walnut halves (9 ounces)
2. 3/4 cup sugar
3. 3/4 cup ruby port
4. 1/2 tsp. freshly ground pepper
5. 1 bay leaf
6. One 1-lb. wedge of Stilton cheese

Preheat the oven to 350°. Spread the walnuts on a rimmed baking sheet and toast for 8 minutes, or until lightly browned. Meanwhile, in a large saucepan, combine the sugar, port, pepper and bay leaf and bring to a boil. Cook over moderate heat, stirring occasionally, until slightly thickened, 3 to 4 minutes. Discard the bay leaf. Add the walnuts to the saucepan, stirring to evenly coat them. Using a slotted spoon, drain the nuts very well. Line a baking sheet with parchment paper and spread the walnuts on it in a single layer. Bake for 12 minutes, stirring once, or until the nuts are mostly dry; let cool. Separate any nuts that stick together. Meanwhile, simmer the syrup over low heat until it is thick enough to coat the back of a spoon, about 3 minutes. Set the Stilton on a serving platter and place the walnuts in a separate bowl. Drizzle the port syrup over the cheese and serve with the nuts. Make Ahead: The nuts can be stored in an airtight container for up to 1 day. The port syrup can be refrigerated for up to 1 day; rewarm before serving.