

Barrel Oak Winery & Brewery

Chocolate Lab

Vinification: The primary grape used for Chocolate Lab in 2022 was Chambourcin. Chambourcin works well for Chocolate Lab production because it is fruit-forward with a medium body, which is beneficial for a Ruby Port style. Adding some CS, CF, PV, and Merlot brings a little complexity and structure to this blend. The grapes were chaptalized to 32 brix prior to onset of fermentation to increase alcohol levels to 18-19%. Primary alcohol fermentation lasted 12 days before grapes went into the extended maceration phase. The grape maceration lasted for 20 days, creating intense berry and chocolate flavors.



Grape varieties 72%
Chambourcin, 9% Cabernet
Sauvignon, 9% Petit Verdot, 5%
Merlot, 5% Cabernet Franc

Tasting notes

Notes of toasted coconut, dried cherries, butterscotch, and milk chocolate. A medium-bodied dessert wine with flavors of strawberry and chocolate on the palate. A smooth fortified wine with soft integrated tannins.

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Banville

Wine Merchants

www.banvillewine.com

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