



## 2013 LA SOEUR

### **Natural Raspberry Dusted Dark Chocolate Raspberry Truffle Ball**

A great compliment to the hint of raspberry in our Merlot based blend. The truffle has an elegant combination of tartness and richness to accompany the smooth finish of the wine.

## 2014 LE FRERE

### **Dark Chocolate Sea Salt Infused Caramel**

Our biggest contrast on the list. A full bodied red wine with an ultra smooth and luxurious caramel that has the perfect amount of sea salt infused to give it extra depth. Both show an underlying hint of vanilla.

## 2014 "LINE 22" PRIMITIVO

### **Dark Chocolate Chipotle Glazed Almond**

Spice all around. Our Primitivo features a lot of baking spice that goes great with this chocolate. Both are warming and make a great wintertime combination.

## 2014 RESERVE CABERNET

### **68% Cacao Dark Chocolate**

Our combination for the purist! Where only the best will do our top of the line Cabernet and the darkest chocolate Judy has available. Deep and alluring, we'll let you be the judge of how well they match!

## 2015 REMINISCENCE RIESLING

### **Lime & Chili Infused White Chocolate Covered Mango**

Our off the beaten path choice for the weekend. We know it is supposed to be red wine and chocolate, but we just couldn't pass up this combination. The lime notes in both are amazing, while the fruit and lingering heat from this chocolate is magical with the hint of sweetness in the Riesling.

Ask our staff about special wine pricing with purchase of a paired chocolate!  
All of the chocolates featured are all natural with no hydrogenated oils or high Fructose Corn Syrup!