



2005 Jacquez Madeira

“Aged 10 Years in oak barrels”

“Aromas of coffee, caramel, chocolate and plums”



VINEYARDS & VARIETY

St. Jane vineyards (Anderson County)
100% Jacquez
100% Texas grapes

HARVEST

August 2005

AWARDS

GOLD MEDAL - 2016 TEXSOM International Wine Competition

WINEMAKING

Madeira came about when Portuguese sailors rounding the globe on long journeys found that the Port they had been carrying in cargo had not only oxidized in the heat of the hull, it had also grown dense, sweeter and more concentrated in flavor. Now we mimic that process using the traditional "Estufagem" procedure, where the barrels of wine have been "madeirized" in a special heated cellar at 108F.

Haak Winery's Estuffa (Portuguese for oven) was completed in early 2005, and is one of very few in the United States today.

FOOD PAIRING

This Madeira is a dessert in itself but pairs wonderfully with chocolates and rich creamy desserts dishes.

WINEMAKER'S COMMENTS

We are pleased to announce the recent bottling of a very limited production of our most prized dessert wine, a 2005 vintage Madeira Jacquez, after this special wine had aged in American oak barrels for 10 years. Haak Winery is the only Texas winery authorized to label this wine as a Madeira wine.

Deep caramel, brilliant and dark toffee color. Powerful, with great concentration. Aromas of dried prunes and dates with coffee, chocolate and nutty flavors on the finish. Caramelized aromas with a touch of molasses. Long finish with a lovely and balanced acidity

Winemakers:


RAYMOND L. HAAK


MARTA SANCHEZ LASTOWSKA

RELEASE DATE: 09/05/2015

RESIDUAL SUGAR: 8%

TOTAL ACID: 8.5 g/L

RETAIL PRICE: \$76.00

ALC: 18%

pH: 4.1

