

# MADEIRA

## BLANC DU BOIS

*White Dessert Wine: flavors of almonds, caramel, toffee*



### VINEYARDS

Austin County Vineyards  
100% Blanc du Bois  
100% Texas

### HARVEST

July 2013

### AWARDS

**Gold Medal-91 Points** :2015 Los Angeles International Wine Competition  
**Gold Medal** – 2016 San Francisco Chronicle Wine Competition  
**Gold Medal & Class Champion**- 2016 Houston Livestock Show & Rodeo Wine Competition  
**Gold Medal** – 2016 San Antonio Stock Show & Rodeo Win 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 Vintage Madeira is the first and only Madeira made and bottled in the state of Texas.

### FOOD PAIRING

Stands on its own as a dessert, but it's delicious with white chocolate based desserts and chocolate truffles. Also think of peach cobbler with a scoop of vanilla ice cream laced with caramel syrup!

### WINEMAKER'S COMMENTS

Our Blanc du Bois Madeira opens up in the glass with aromatic fragrances of dried apricots and peaches covered in caramel. Flavors of apricots, peaches with a soft hint of honey, toffee, sweet almonds and fresh lemons.

Winemakers:

*Raymond L. Haak*

RAYMOND L. HAAK

*Marta Sanchez Lastowska*

MARTA SANCHEZ LASTOWSKA

RELEASE DATE: May 2015  
RESIDUAL SUGAR: 8 %  
TOTAL ACID: 7.5 g/L

RETAIL PRICE: \$39.95  
ALC: 17 %  
pH: 3.55



750ml bottle