

# Reserve Tawny

*Dried red fruits, chocolate and caramel flavors*



## VINEYARDS

Paradox House Vineyards  
Texas 100%  
Jacquez Grapes 100%

## HARVEST

August 2012

## AWARDS

- Silver Medal: 2016 Houston Livestock Show & Rodeo Wine Competition

## WINEMAKING

This outstanding dessert wine is made from premium grapes grown specifically for the production of dessert wines. It has been aged in American oak barrels for almost 3 years. The aromatics are mindful of dark, chocolate-covered cherries with undertones of sweet almonds, chocolate and nutmeg.

## FOOD PAIRING

It makes a delicious dessert itself, and it also combines great with roasted nuts, dark chocolate, and blue cheeses.

## WINEMAKER'S COMMENTS

This Texas style of Port is fully matured in oak barrels in our cellar. Here, during ageing, the wine gradually takes on its characteristic, slowly developing the complex mellow flavors and the smooth luscious palate.

Winemakers:

RAYMOND L. HAAK

MARTA S. LASTOWSKA

RELEASE DATE: May 2015  
RESIDUAL SUGAR: 7.5%  
TOTAL ACID: 7.2 g/L

RETAIL PRICE: \$19.95  
ALC: 17%  
pH: 3.8



750ml bottle