

# THOMAS JEFFERSON JACQUEZ MADEIRA

*Aromas of caramel, coffee, walnuts and plums*



## VINEYARDS

Rolling Hills Vineyards, Texas  
100% Texas Grapes  
100% Jacquez Grapes

## HARVEST

August 2010

## AWARDS

GOLD MEDAL – 2015 Teksom Dallas Morning News Wine Competition  
SILVER MEDAL- 2015 Los Angeles 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 "Estuffagem" procedure, where the barrels of wine have been "madeirized" in a special heated cellar. The temperatures of the wine in the Estuffagem average between 102 to 106. Haak Winery's Estuffa (Portuguese for oven) was completed in early 2006, and is one of very few in the United States today. Haak Vintage Madeira is the first and only commercial Madeira made and bottled in the state of Texas.


## FOOD PAIRING

Our Madeira is a dessert in itself but pairs wonderfully with chocolates, rich creamy dessert dishes and goes very well on top of ice cream.

## WINEMAKER'S COMMENTS

This Madeira has deep caramel color, as well as aromas of coffee, caramel, walnuts, dried fruit and complex spices. These flavors are rich and balanced, with a long sumptuous finish on the palate. We are very proud of our Madeira and the long list of gold and other medals it has received.

## WINEMAKERS:



RAYMOND L. HAAK



MARTA SANCHEZ LASTOWSKA



375ml bottle

RELEASE DATE: Oct 2014

RESIDUAL SUGAR: 8%

TOTAL ACID: 7.5 g/L

RETAIL PRICE: \$24.95

ALC: 18%

pH: 3.8