

# FEATURED WINES

## KODA California Dessert Wine

***“Decadence in a glass.” That’s how one member of our tasting panel described the dessert wine known simply as KODA.***

The comment harkened memories of several after-dinner sweet treats among tasting panel members...

- “Hawaii. 1979. It was a chocolate cupcake that had a thick, warm, gooey dark chocolate filling, then was topped with a tablespoon or so of fresh whipped cream.”
- “It was at a Mexican seafood restaurant in Laguna Beach (an Oceanside town in southern Orange County, Calif.). We were going to see a concert at a nearby amphitheater that night, so we got a 5 o’clock reservation and planned to be on the road by 7. The dessert came about 6:30 — strawberries infused with Grand Marnier, then dipped in chocolate. We were late for the concert because we *had* to order a second serving of chocolate strawberries.”

- “A bowl of French vanilla ice cream, topped with chopped-up Snickers bar pieces.”

It took a while for the panel to re-focus on the job at hand: assessing the KODA Dessert Wine in their glasses. Little wonder: The wine embodies many qualities of those memorable desserts.

KODA’s “base” is an award-winning Port-style wine made from Syrah grapes grown in the Paso Robles appellation of California’s Central Coast region. That “Port” is a favorite among wine-savvy locals, especially on a cool Central Coast winter night.

Into the Syrah Port, the finest natural chocolate essences are infused. It’s a marriage made in heaven: wine and chocolate, all in one bottle.

“Decadent” doesn’t even begin to describe it.

Cut out  
this wine tag  
and keep it with  
your wine as  
a handy  
reference.

### KODA California Dessert Wine

This decadent dessert wine is brimming with jammy blackberry and cherry fruit impressions, infused with milk chocolate flavor.

**FOOD PAIRING SUGGESTIONS:** a slice of rich chocolate cake, or a chocolate truffle.

Call 1-800-823-5527 to order more of this wine.

## TASTING NOTES

**Grape Composition:**  
100% Syrah

**Grape Source:**  
Select Vineyards in California’s  
Paso Robles Growing Area

**Aging Vessels:**  
French & American Oak Barrels

**Aromas and Flavors:**  
Concentrated, Ripe, Jammy  
Blackberry and Cherry Fruit,  
With a Milk Chocolate Finish

**When to Drink:**  
Now Through 2012

**Our Tasting Panel Score:**  
90 Points