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Chocolate Heaven...New Galena Cellars Chocolate Port!

GALENA, ILLINOIS--Just when you thought it couldn't get any better, award-winning winemaker Chris Lawlor of Galena Cellars Winery has released a stellar, new Chocolate Port.

Produced from the locally grown Frontenac grape fortified and infused with a "natural" chocolate extract, this amazing, new dessert wine is a chocolate lover's dream.

The idea started last November when Lawlor was talking to fellow winemakers during a visit to [Napa Valley](#). She explained how a new [Minnesota](#) varietal had "natural" chocolate overtones that were present in the chemistry of the [Frontenac](#) grape even when the chocolate had not been added.

On a quest, Lawlor visited a small [Napa Valley winery](#) that produced their own variety. "After tasting the Napa Chocolate Port, I knew that I could take our Frontenac Port to another level," said Lawlor. "I wanted to infuse chocolate into our Port using some of the 'best natural' chocolate extracts available."

After countless hours in the lab adding 'drip by drip' of chocolate, Galena Cellars is proud to unveil its 'Vin du Chocolate.' Available in three sizes, 375 ml, 500 ml, and 750 ml, this unique Port-style wine is perfect as a stand-alone dessert, poured over [vanilla ice cream](#) or served with [cheesecake](#).

Galena Cellars' Chocolate Port is available for sampling and purchase at three locations: Downtown Galena (515 South Main Street), Galena Cellars Vineyard and Winery (4826 North Ford Road—2 miles from the Galena Territory) and at Galena Cellars in Geneva, Illinois (477 South Third Street, Dodson Place). Also available online at www.galenacellars.com.

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Photo caption: Available in three sizes, this unique Port-style wine is perfect as a stand-alone dessert, poured over [vanilla ice cream](#) or served with [cheesecake](#). Contributed Photo:

Jerry Marella/Galena Cellars