



Letterpress Chocolate Pairing

River North Whiskey Barrel Aged Imperial Stout, Denver, CO \$10.99 (375 ml)

River North Brewery's Nightmare Fuel barrel-aged coffee imperial stout is a big, boozy, caffeine-loaded stout that offers malt richness, lifted coffee aromas, and barrel spice. Partnering up with Logan House Coffee, River North Brewery blended two of Logan House Coffee's special roasts and added it to their imperial stout. Logan House has been providing coffee for past Nightmare Fuels, so this long-term relationship isn't new to the Denver community. Whiskey barrel-aged Nightmare Fuel is a 12.9% ABV imperial stout with plenty of full flavors to accent the fruit, spice, and richness of the Letterpress chocolates.

2002 Dow's Colheita Single Harvest Tawny Porto, Portugal \$60.98 (750 ml)

The word "Colheita" means harvest and refers to these wines being sourced from a single year, then aged for a minimum of 7 years in barrel. This luscious Port offers flavors of toasted walnuts, almonds, caramel tones and a lush and rich texture that fills the palate with layers upon layers. This wine shows focus and character, but decidedly a tawny style with its caramel and vanillin tones. This wine will perhaps offer more complimentary flavors for the Venezuela 70% chocolate as it is driven by flavors of caramel, vanilla, and baking spice. That said, it will certainly compliment all three chocolates beautifully.

Alvear 1927 Solera Pedro Ximénez, Montilla-Moriles, Spain \$38.98 (375 ml)

If you are looking for something viscous, rich and opulent, this is the wine! Yes, Sherry is fabulous with Chocolate. Alvear is located in the town of Montilla within Andalusia, this wine has fantastic flavors of rich caramel, golden raisin, and roasted orange peel. Only 300 cases are made of this spectacular 100% Pedro Ximénez from a solera that was started in 1927! This wine is ultra-complex and offers exotic tones that will highlight the fruit and caramel notes in all of the Letterpress chocolates.

M. Chapoutier 2016 Banyuls, France \$29.99 (500 ml)

A true chocolate and wine classic. This fortified wine from Southern France is delicious and produced with respect to Biodynamic principles and philosophy, including a certified distillery for the neutral spirit that is added to the wine. You can indulge your sweet tooth without feeling guilty. The wine is filled with aromas of rich berry fruits, vanilla and cocoa nib. The Chapoutier Banyuls is a wonderful introduction to one of the world's great dessert wines and always compliments high quality flavors of great chocolates. I might prefer this wine with the Ecuador for the purpose of accenting the dark fruit and floral components in the chocolate.

Woody Creek Distillers, Colorado Straight Whiskey "Boulder Wine Merchant Barrel" \$51.98 750 ml

Barrel aged spirits can be a fantastic pairing with dark chocolate. This whiskey was a collaboration between the Boulder Wine Merchant and our friends in the Roaring Fork Valley. After tasting multiple barrels, we selected this unique blend of 70% corn and 30% rye. This barrel was bottled right at 100 proof, which we found to be the perfect balance for highlighting aromatic complexity while also offering rich, flavorful style on the palate. The spirit is surprisingly elegant and loaded with layers of caramel, honey, burnt citrus rind, vanilla, cinnamon, clove and dried fruit. Sip this delicious whiskey neat or with one ice cube for the ideal match for a dark chocolate.