

DRAGONFLY WINES &
WALLINGFORD PUBLIC LIBRARY

Wine, Chocolate, & Book Pairings

WHITE CHOCOLATE

Pairs well with Riesling (especially late harvest),
Moscato d'Asti or a Sweeter Rosè

*Our suggestions: Chateau Ste Michelle Late Harvest
Riesling, Bartenura Moscato d'Asti, Apothic Rose*

MILK CHOCOLATE

Pairs well with Pinot Noir, Merlot, Gewurtztraminer

*Our suggestions: Diehl Gewurtztraminer, The Crusher
Pinot Noir, Ironside Pinot Noir, Josh Merlot, Decoy Merlot*

DARK CHOCOLATE

Pairs well with Zinfandel, Cabernet Sauvignon,
Merlot, Vintage Port (10 to 20 year)

*Our suggestions: Freakshow Zinfandel, Josh Cabernet, Magic
Door Cabernet (indulgent treat), Josh Merlot, Apothic Merlot,
Sandeman Tawny Port (not an aged port but still acceptable)
or Sandeman 10 Year Tawny port (indulgent treat)*

HAZELNUT CHOCOLATE

Pairs well with Brachetto d'Acqui, Sparkling Red

*Our suggestions: Angelini Brachetto d'Acqui,
Apothic Sparkling Red*

**CHOCOLATE-COVERED BERRIES
& FRUIT-FILLED CHOCOLATES**

Pairs well with Pinot Noir

*Our suggestions: Murphy Goode, Mark West, Decoy,
The Prisoner (Super indulgent treat!)*

PEANUT BUTTER CUPS

Pairs well with Cream Sherry or a Lambrusco

*Our suggestions: Sandeman's Armada Superior
Cream Sherry, 90+ Cellars Lambrusco*

Bonus Recipe

RED WINE HOT CHOCOLATE

It uses chocolate chips and wine so that counts doesn't it? If you have never made this one I highly recommend trying it at least once. I was a skeptic and I am now a convert! - Brenda, Dragonfly Wines

Ingredients

$\frac{2}{3}$ cup Semisweet Chocolate Chips
 $\frac{2}{3}$ cup Dry Red Wine (Merlot, Shiraz, Cabernet Sauvignon)
 $\frac{1}{2}$ cup Milk
 $\frac{1}{2}$ cup Half and Half
2 tablespoons Sugar (optional, see notes)
Pinch Salt
 $\frac{1}{2}$ teaspoon Vanilla Extract

Makes 4 servings

Combine the chocolate chips, wine, milk, half, and half and sugar (if using), in a small saucepan over medium-low heat. Heat, stirring constantly, until chocolate chips are melted and the mixture is hot.

Remove from heat and stir in the vanilla and salt. Pour into mugs and serve

Notes: Check the sweetness of your wine. If you're using a very dry wine, you'll want to add in the sugar. It's best to take a sip without the sugar, and then add it in if need be.

For a sweeter, fruitier vibe, swap out the dry wine for a fruit wine—make sure you omit the sugar.

Zest on a little bit of orange or Clementine peel just before serving to really take this drink over the top!