

Messina Hof

WINERY & RESORT

Recommended Wine Pairing	White Chocolate	Milk Chocolate	Dark Chocolate	Chocolate with dried red fruits	Chocolate with nuts/Caramel	Chocolate with Spice	Chocolate with Coconut, dried white fruits, or tropical fruits	Chocolate with herbs
	Usually the sweetest of the chocolate family, it is the lightest weight of all. It is made of cocoa butter with milk and sugar.	Lighter and more delicate. It has creamier, lighter chocolate flavors which are medium in weight. These chocolates are usually sweet and go better with lighter and sweeter wines.	Dark chocolate has the highest cocoa content and therefore the boldest flavors which complement the bold flavors of dark red wines.	Red Fruit flavors bring out the red fruit flavors of some wines.	Creamy, nutty, roasted, butterscotch flavors with chocolate are a natural complement of oak aged or creamy finished wines.	Spice adds heat, pungency, and boldness to the flavor of the chocolate. Wines of equal boldness and some spicy character match well.	Coconut, dried white fruits and tropical fruit flavors work well with lighter fruitier wines.	Chocolate with herbs can provide a savory or pungent pairing with wine. Herbs like rosemary, oregano, basil, and black pepper are fun experiments.
	Ivory (White Port)	Riesling	Paulo Port	Pinot Noir	Cabernet Sauvignon	TexZin	Chardonnay	Pinot Grigio
	Ebony (Light Port)	Brut Sparkling Wine	Private Reserve Port	Shiraz	Almond Sparkling Wine	Private Reserve TexZinfandel	Muscat Canelli	Sauvignon Blanc
	Angel Late Harvest Riesling	Angel Late Harvest Riesling	Barrel Reserve Port	Raspberry Sparkling Wine	Tawny	Gewurztraminer	Pinot Grigio	Gewurztraminer
	Glory Late Harvest Muscat Canelli	Glory Late Harvest Muscat Canelli	Cabernet Sauvignon	Mama Rosa Rose'	Solera Sherry	Beau (sweet red)	Chardonnay	TexZin (Zinfandel)
		Light Ports	Merlot			Sweet Sangria	Viognier	
	Chenin Blanc	Cabernet Franc			Tempranillo			
	Muscat Canelli	Malbec						