

MILK & CARAMEL

Our milk chocolate with caramel filling delivers the perfect balance of creamy milk chocolate and a luscious, buttery center. The rich caramel and slow-melting milk chocolate complement creamy beverages and fruit-forward white wines.

Try these chocolates paired with

- RIESLING
 - **CREAM SHERRY**



Our dark chocolate with raspberry filling delivers the perfect balance of intense dark chocolate and tart, sweet raspberries. The luscious center, made with real raspberries, is ideal with sweeter wines.

Try these chocolates paired with

- RosÉ
- PORT



DARK & SEA SALT CARAMEL

Our dark chocolate with sea salt caramel delivers the perfect balance of intense dark chocolate and a luscious, buttery center enhanced by a touch of sea salt. The sweet and salty combination complements balanced wines.

Try these chocolates paired with

- **SPARKLING WINE**
- ZINFANDEL



60% CACAO DARK

Our 60% cacao dark chocolate is a flavor created by a proprietary blend of deep-roasted cocoa beans that redefines chocolate indulgence. This decadent chocolate is ideal with fruit-forward wines.

Try these chocolates paired with

- PINOT NOIR
- SYRAH



