

With dessert: It's Madeira, dear



Well known for its “cupboard worthiness” (partially finished bottles really live on and on), the right Portuguese [Madeira](#) wine can be scrumptious with dessert. Not only are they smooth to the palate, but they contain a little extra alcohol, just to top off the end of a fine celebratory meal perfectly.

As long as the dessert contains a good dose of sweetness, pairing isn't a big deal. But many dessert lovers favor these served with repasts that contain rich chocolate, like a good Chocolate Satin Pie, as the best mates for a sultry Madeira. Whatever you decide to try, you will be in good company, because Madeiras are a celebration tradition just about everywhere.

So contemplate and enjoy, and be thankful for all of those blessings that happen so unexpectedly. And here's to our buds from the isle of Madeira off the coast of Portugal. Keep the stuff coming; we like.

Our Phoenix area [Total Wine](#) stores have a really good selection of Madeira wines in stock right now with two that are especially suited for desserts. The one with the most “depth” is the Cossart Gordon Bual style. The 5 yr is priced at \$19.99 and the 10 yr is priced at \$34.99. Another selection, that is a little sweeter but with a little less of the barrel aged mellowness, is Blandy's Rainwater at \$19.99.

Of course there is also a good selection Madeira wines made here in the States. One of the better ones, but you'll have to have it shipped (no problem to AZ addresses), is made by [V. Sattui](#). At \$49 for a full bottle, it isn't exactly cheap, but it's worth it. They just keep coming out with one every year that is top notch, a tribute to its noble roots.