



## Port

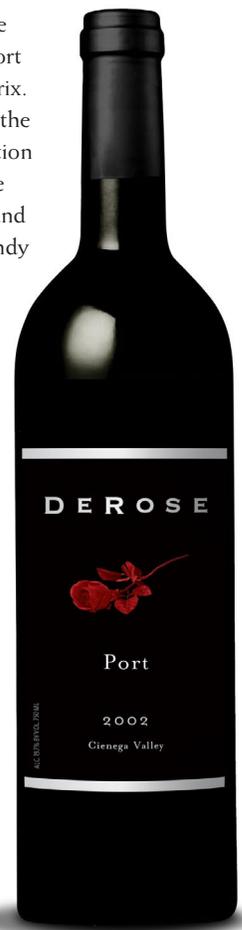
Cienega Valley

This is a California port made in a very traditional style. The result is a very authentic port style with the traditional layers and complexity you would expect from the Late Bottle Vintage ports of Portugal. Our port has aromas of dark red fruits, vanilla and nuts. In the mouth you get layers of dried figs, walnuts and a subtle hint of vanilla. It is best enjoyed with Chocolate, blue cheese, cigars or sipping after a big meal, and especially alongside a nice fire.

—Winemaker Alphonse DeRose

### Production

Grapes from our Cabernet Franc vineyard are left on the vine an additional 10-14 days prior to harvest for our Port Programs. Grapes usually come in approaching 29-30 Brix. We destem gently, cold soak for several days and allow the fermentation to take place with native yeasts. Fermentation starts slow and takes a bit longer than our standard wine fermentation due to the higher initial brix level. At around 10 Brix the fermentation is halted using high proof brandy that is distilled from our estate grown wines. At that point, the grapes are allowed to soak and additional 3-5 days until we feel enough extraction has taken place. After pressing, the port is settled a few days and then racked into barrel where it will start the long slow aging process. At this point, the port is an infant and it has not been determined whether it is destined for our standard 7 year aging process or if it will be one of the lucky barrels to be selected for our tawny and or Solera program. At a minimum, all our ports spend at least 7 years in neutral french oak barrels. At that time, it is bottled and held for 6 months up to several years prior to release.



### Technical Data

Appellation: Cienega Valley

Varietal content: 100% Cabernet Franc

Finished alcohol: 19.7%

Total production: 250 cases