

Port V(375 ml)

Appellation: Paso Robles

Composition: 100% Zinfandel, (a blend of 5 different vintages)

Vineyard Designation or Source:

The fruit for the Zinfandel Port V comes from the McGregor Vineyard. It is located in an area that has very low yield and exceptionally high quality fruit. The vineyard has sandy soil and is irrigated due to the hot, windy days common to this vineyard.

Vinification:

The wine used for the Zinfandel Port is aged in barrels for several years. We do not rack the wine, top nor add SO2. There is minimal juice to skin ratio at the harvest of each vintage and there are many raisins in the grape clusters. The minimal juice makes for a dry fermentation. The lots are difficult to punch down and the sugar content rises for the first couple of days due to the shriveled berries. The dense juice is gently squeezed in our basket presses and aged in neutral wine and whiskey barrels. Five tons of each vintage is used to create this blend.

Winemaker's Notes:

This is a blend of 5 vintages, starting with vintage 2000. The Port is made in a tawny style creating a smooth and enjoyable mouth feel. There are also some ruby port characteristics and flavors of toffee, strawberry, blueberry syrup and roasted cashew.

Related Information:

Alcohol: 18.0%	Harvest Brix: 33	Res. Sugar: 11.5%
Case Production: 456	Suggested Retail: \$25	

Winemaker: Josh Beckett