



2003 Organic Port

No Sulfites Added

Release Date: 03-01-07 Alcohol: 18.0%

Residual Sugar: 9.7% Acidity: 0.60, pH 3.68

Tasting Notes: Ripe fruit fragrance combining black plum, figs, and nutmeg. The balanced mouth feel integrates flavors of plum, figs, and a hint of exotic spices with finesse and polish. Velvety tannins soften the harmonious finish of fruit, oak and spice.

Winemaker's Notes: Ruby-style fortified wines are a favorite of mine, and this vintage provided fruit of tremendous ripeness and flavor, and it is reflected in the final product. The concentration of fruit character at harvest of 25.5 Brix enabled me to use 100% Cabernet Franc for the wine. I chose fermentation in an open-top fermentor to give structure to the ripe berry fruit from this year's Cabernet Franc. To emphasize the desirable fruit qualities, I used *Prise de Mousse* yeast for fermentation. The fermentation was stopped by the addition of spirits at about 10% residual sugar, and put into French oak barrels for aging. This wine was bottled in July of 2006 after twenty-six months in barrels. 425 cases made.