

BADGER MOUNTAIN

CERTIFIED ORGANIC VINEYARD

2006 Port

COLUMBIA VALLEY | NO SULFITES ADDED (NSA) ORGANIC

TASTING NOTES

Highly complex aromas of plum and prune with slow building allspice and anise adding depth. Deeply concentrated on the palate with sweet plum blossoms and vanilla ice cream flavors contributing brightness. Leaves a lush, full wake of plum in the luxurious lingering finish.

BLEND/VINEYARD INFO

100% Syrah

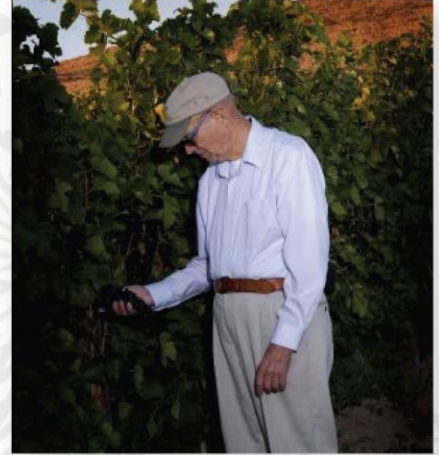
100% Badger Mountain Estate Vineyard, Columbia Valley Syrah

WINEMAKER'S NOTES

In past vintages we created our Port from Cabernet Franc. The 2006 vintage is the first harvest we have made this wine with 100% Syrah. Our vineyard has two clones of Syrah, this was made with our Australian clone from the west side block. It showed bigger, more extracted flavors and we extend the hang time (brix at harvest were 26.5%) to increase the natural sugars and retain the dark fruit character. In the tasting trials to create the blend, the Syrah kept coming in first. This caused us to redirect the varietal choice for this vintage. We stopped fermentation with the addition of 4% spirits (wine grape brandy) all done in an open top fermenter. The wine was aged for 24 months in neutral French Oak.

TECHNICAL DATA

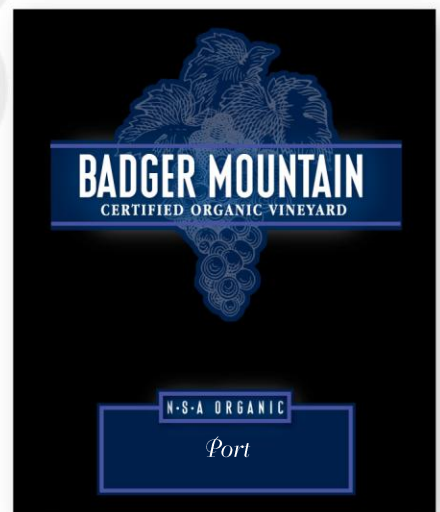
Release Date	6.15.2009	Acidity:	.064
Alcohol:	18.0%	pH	3.83
Residual Sugar:	12.0%	Cases	472



NATURAL PASSION.



RESPONSIBLE FARMING.



PURE WINE.