AVA: *Rogue Valley, Oregon*

Vineyard Data

Source: 100% purchased fruit from Talent, Oregon

Winemaking Data

Composition: 40% Touriga Nacional, 30% Tinta Cao, & 30% Tinta Roriz

Aging: 22 months in neutral French oak

Harvest Data

Dates: September 16 & October 5, 2015
Brix: 25.7 **pH:** 3.84 **TA:** 5.1 g/L

Bottling Data

Production: 95 cases
Bottled: August 8, 2017
Alc. 18.9% **pH:** 3.76 **TA:** 5.9 g/L
FSO$_2$: 23 mg/L

Vintage

2015 was another in a string of spectacular vintages. Our nighttime temperatures were slightly above normal, which blessed us with an early, warm spring; a nearly ideal bloom period; an above-average fruit set; and a beautiful ripening period for the fruit. We were concerned about the lack of water with our ongoing drought conditions, but diligent attention in the vineyard and perfectly timed canopy management techniques allowed us to ripen our fruit without any detrimental water stress affecting the vines. We began harvest a full three weeks earlier than normal with exquisite ripeness and intense aromatic and flavor profiles.

Tasting Notes

Our Port underwent a stylistic change in 2015 to become a ruby- or vintage-style wine. While monitoring this wine as it aged in barrel, we found the fresh blackberry, red plum, and baking spice aromas so compelling we decided to bottle it with only twenty-two months barrel aging. The palate is generous and round with surprising elegance for a wine of such structure. We highly suggest allowing this gem to slumber in your cellar for five to seven years before enjoying it with a raspberry tart drizzled with espresso and dark chocolate ganache. Even better, pair this wine with a campfire, close friends, and a box of Cohibas.

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