

2013 Vintage Port

Paso Robles

Sensory Notes

This traditional blend of four Portuguese grapes – Alvarelhão, Souzão, Tinta Cão, and Touriga produces the true essence of Paso Robles in a classic vintage port. Deep ruby-red in color, and beautifully balanced, the wine delivers a burst of berry fruit flavors as it greets the senses with a velvet smooth finish. Enjoy on its own or pair with a full-flavored cheese or “rich” dessert.

Vintage Notes

The 2013 vintage was a challenging season in Paso Robles. We began our spring with marginal moisture, the product of non-existent winter rains. This daunting start was followed by a gentle spring with mild temperatures through April and May that gave us a great start to the growing season. The cool temperatures and seasonable conditions gave us excellent flowering and fruit set circumstances that resulted in a normal cluster count. From here our temperatures climbed, giving us one big heat spike in July before moderating to normal temperatures to finish the summer. Crop water and vine growth were managed by careful timing of irrigation. Very little thinning of the crop was required because the lack of winter rain kept the berry size in check. Following summer we moved into a vigorous harvest season that presented perfect conditions for excellent ripening at a brisk rate resulting in amazing depth of color and wonderful flavor maturity.

Winemaker's Notes

Our 2013 Vintage Port was produced from grapes hand-harvested in October. Following harvest the grapes were crushed and fermented in small bins where they were punched down by hand several times per day. After 4 days of fermenting, the wine was fortified with brandy to stop the fermentation and increase the alcohol content. After a short settling period, the wine was moved into large oak barrels where it matured. Prior to bottling, the vintage port was racked from barrel and prepared for bottling.

Wine Facts

Blend: 32% Alvarelhão
31% Souzão
13% Tinta Cão
24% Touriga

Total acidity: 6.00 g/L
pH: 3.84
Alcohol: 20.5%
Residual Sugar: 7.2%

