



Varietal

100% Cabernet Sauvignon

Vineyards

100% Rogue Valley

100% Del Rio Vineyard

Harvest Data

November 9, 2006

29.0° Brix

3.90 pH

4.2 g/L TA

Bottling Data

18.2 % Alcohol

5.0% Residual Sugar

Bottled March 2008

299 Cases Produced (750 ml)

662 Cases Produced (375 ml)

Unfined & Unfiltered

100% Neutral French Oak

Vineyards: The Cabernet Sauvignon used for our Port-style wine was produced entirely from the impeccably farmed Del Rio Vineyard near Gold Hill in the warmer eastern reach of the Rogue Valley AVA straddling the 42nd parallel. The block used for this wine is heavily sloped, well drained and faces due south allowing the grapes to ripen to the high sugar content so important to Port wine production.

Winemaking: The grapes were 100% destemmed, maintaining about 15% whole berries, and fermented in stainless steel tanks with one to three pumpovers daily to extract color, flavor and tannins from the grape skins. When a balanced amount of sugar remains, high quality Oregon produced grape brandy is added to kill the yeast and end any further fermentation. After being pressed, the wine was then put into older, neutral barrels and allowed to age for sixteen months. It was racked twice before being removed from the barrels and blended for bottling. The wine was bottled without fining or filtration.

Tasting Notes: Very dark in color, distinct port wine aromas of bread dough, cigar box, ripe plums and a hint of fine leather. Concentrated flavors of very ripe blackberries, brown spices, currants and whisper of maple syrup. A seamless wine, so rich and well balanced that it seems only a slightly sweet, with a solid backbone of fine tannins that will provide the structure for many, many years of aging and enjoyment.