

Port



Vintage: Non-Vintage

Style: Tawny

Region: Finger Lakes, New York, USA

Fermentation: Proprietary blend of Vinifera red varietals with a minimum of 21 days on skin fermentation

Ageing: 5 years in French and American Oak

Final Analysis: 10.0% R.S. 18.2% alc. 5.66 g/L TA 3.28 pH

Bottled: 10/20/21 223 gal. (141 cases)

Winemaker Notes:

Descriptors: Rich tones of plum and vanilla in the nose introduces a viscous molasses mouthfeel. With subtle hints of dark cherry and bitter chocolate, this Port is full bodied and velvety smooth.

This specially blended and fortified red wine has been quietly aged for years in oak casks. This exposes the wine to gradual oxidation and evaporation and is the time honored way that traditional Port is made.

The grape varietals that are blended to create this Port are a closely guarded proprietary secret.

This wine should be served at room temperature at the end of a meal or as an apéritif in front of a roaring fire.

Food Pairings: Enjoy with rich dessert, bitter chocolate, heavy cheeses or a fine cigar.