



2006 Touriga Port

VINEYARD NOTES: 2006 was our second crop from our estate block of Portuguese varieties - mainly Touriga Nacional with some Tinta c çao and Tinta Madera.

TECHNICAL DATA:

Appellation: Yakima Valley/Rattlesnake Hills

Grapes: Château Puryear Vineyard

Harvest:

Dates: October 24, 2006

pH: 3.94

Brix: 25.0

T.A.: 5.8 g/l

Bottling:

Date: September 25, 2008

pH: 3.4

T.A.: 6.8 g/l

Alcohol: 18.8%

Sugar: 6.0 g/l

Production: 88 cases

Cellar Notes:

The wine was fermented three days prior to the addition of the brandy; it retains the bright fruity flavors of the Touriga grape. It was then aged 22 months in neutral barrels to marry the brandy and the wine.

Tasting Notes:

Rich fruit bouquet with hints of plums and berries. Very traditional in port flavors.

Accompaniments:

Fine cigars, rich chocolate, or a Stilton cheese

Serving Notes:

Serve at room temperature