



A VINEYARD & WINERY UNDER THE OREGON SUN
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | ROSADO | PORT

2005 PORT

Fruit Source: Abacela's Estate Fault Line Vineyards, Umpqua Valley

Appellation: Southern Oregon AVA

Harvest Date: 16 October 2005

Varietal Composition: Tinta Roriz (80.2%), Bastardo (19.8%)

At harvest: Sugar; 23.6° brix pH; 3.58 TA; 6.14 grams/liter

Cooperage: neutral

At bottling: Sugar; 9%

Alcohol: 19% by volume

Bottling date: 3 May 2007

Release Date: 23 November 2007

Cases Production: 152 (375mL)

S R P: \$25.00 (375mL)

AWARDS/REVIEWS

Silver Medal, 2008 NorthWest Wine Summit
Silver Medal, 2008 Finger Lakes International Wine Competition

TASTING NOTES

The well drained slopes in the Cox's Rock and Cobblestone Hill parcels of our estate Fault Line Vineyards are ideal for growing brilliant Tinta Roriz and Bastardo. These traditional Portuguese varietals were hand harvested in mid-October at peak ripeness, co-fermented, and aged in small neutral oak barrels. The finished wine is opaque and explodes from the glass with ripe blueberry, blackberry, and plum fruits. A rich, syrupy palate of chocolate, spice, figs, and cassis follows. This is structured, powerful, opulent, and a serious cellar candidate. It will improve for at least the next five to eight years provided security is adequate.

We suggest enjoying this wine with blueberry fritters and Chambord cream dusted with brown sugar and cinnamon.

B. Kiley Evans, Winemaker