



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

## 2007 PORT

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### ESTATE GROWN

Fruit Source: Abacela's Estate Fault Line Vineyards

Appellation: Umpqua Valley

Varietal Composition: Tempranillo (53%), Bastardo (19%), Tinta Amarela (13%),  
Tinta Cão (9%), Touriga Nacional (6%)

Harvest Date: 22, 29 September 2007

At harvest: Sugar; 24.9° brix      pH; 3.59      TA; 6.23 grams/liter

Cooperage: Neutral

At bottling: Sugar: 8.8%

Alcohol: 19% by volume

Bottling date: 30 July 2009

Release Date: 1 April 2010

Case Production: 400 (375 mL)  
57 (750 mL)

MSRP: \$25.00 (375 mL)  
\$50.00 (750 mL)

Awards, Ratings & Reviews:

*Outstanding!*, Wine Press Northwest

"a wine that any Port lover should experience, for I have not had a finer American version." - Paul Gregutt, paulgregutt.com

*Gold Medal*, NorthWest Wine Summit

## TASTING NOTES

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Our dessert style wine was crafted from five traditional Douro wine grapes grown on our estate. This opaque wine has aromas of dried figs, blackberries, raisins, plums, cocoa, and exotic spice. Fine grained tannins create rich texture and a lengthy finish. Cellar for a decade to increase enjoyment and pair with a dark chocolate cake drizzled with an orange-raspberry sauce.