



# PESSAGNO

WINERY

2000 Port

*Hames Valley Vineyard*

**Harvest Date**

*November 1, 2000*

**Months in Oak**

*Twenty-three*

**Brix**

*25.4*

**Alcohol**

*19.8%*

**pH**

*3.59*

**TA**

*5.11 grams/liter*

**367 6-pack cases bottled**

*May 26, 2003*

**Suggested Retail**

*\$26.00/bottle*

THE VINEYARD

One visit to the Douro region of Portugal leaves you with the realization that there is no other place like this on earth. Although Hames Valley has no severely terraced vineyards, this soil is sparse and the summer temperatures are relentless, just like the Douro. For this reason, I have chosen this vineyard which closely models that of Portugal.

THE VINTAGE

The 2000 vintage was a welcome relief from the record cold growing season of 1999. Although there were several heat waves in May and June, temperatures remained more normal for the remainder of the season, and were occasionally accompanied with marine fog. As a result, we harvested our Port varietals about one week later than average, resulting in beneficial “hang time.”

THE WINEMAKING

Being the fan of Port that I am, this wine was made to the exacting standards and methods of Portuguese Port laws--from harvest parameters, vinification, and two years of barrel aging. Since the greatest Ports are blends, I too have used the following Portuguese varieties to make this wine:

*44% Touriga Nacional*

*26% Alvarinho*

*18% Souzao*

*12% Tinta Cao*

TASTING NOTES

Blackberries, raisins, black pepper and licorice typify this classic Port. A subtle tannin structure, combined with the natural sweetness of the grapes, makes this a readily approachable dessert wine. Try this Port with strong cheeses, dried fruits and nuts, or as I like it, by itself in front of the fireplace.

Steve Pessagno, Winemaker