



**Harvest Date**

*October 12, 2002*

**Harvest Brix**

*27.4*

**Months in Oak**

*Twenty-three*

**Alcohol**

*19.5%*

**Residual Sugar**

*8.9%*

**TA**

*5.11 grams/liter*

**pH**

*3.79*

**402 6-pack cases bottled**

*July 18, 2007*

**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 relentlessly hot, just like the Douro. For this reason, I have chosen this vineyard which closely models that of Portugal.

**THE VINTAGE**

The 2002 vintage started with early budbreak, a result of an exceedingly dry January and February. Although we experienced several heat waves in June and July, temperatures remained normal for the remainder of the season. As a result, we harvested our Port varietals about two weeks later than average, resulting in flavor-enhancing “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:

*37% Touriga Nacional*

*22% Tinta Cao*

*28% Souzao*

*13% Alvarinho*

**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