



Harvest Date
November 1993

Harvest Brix
26.2

Time in Oak
Fourteen Years

Alcohol
19.3%

Residual Sugar
7.5%

TA
6.51 grams/liter

pH
3.82

29 375ml cases bottled
January 17, 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"

Tawny Ports are rarely vintage dated; however, this wine was made from grapes harvested in 1993 and topped off occasionally with younger Ports to make up for evaporation. In actuality, the wine was bottled fourteen years after harvesting but Portuguese law only recognizes 10 year, 15 year, 20 year increments, and so on.

THE WINEMAKING

In their development, Tawny Ports are made in the same manner as vintage Port, but receive several additional years of barreling that defines their style. Whereas Vintage Ports are to be aged in bottle for decades, Tawny Ports are completely developed during their extended barrel time and are ready to drink upon release. We made only one barrel of this special wine and we will not have another until 2012.

TASTING NOTES

Toffee, licorice, and molasses are the predominant flavors in this concentrated wine. If you are as big a fan of "old styled" licorice as I am, you'll love this wine with a handful of those chewy chunks. I find it a perfect accompaniment to a burning fireplace in the winter. Its nectar!

Steve Pessagno, Winemaker