

# PESSAGNO WINERY



## 2004 "OURO" PERELLI 101 – DESERT STYLED WINE

PERELLI-MINETTI VINEYARD  
San Luis Obispo

### THE VINEYARD

Perelli 101 is a proprietary Portuguese Port-like clone that was crossbred by Bill Perelli-Minetti's father and Patented in 1957. Bill and his family maintained not only the plant material but also the wine within their control until 2003, when Pessagno Winery was allowed to make the first non-family desert wine. The word "Ouro" means gold in Portuguese and we think it is a befitting name for this wine.

### THE VINTAGE

The early part of March surprised us all with 13 consecutive days above 80 °F, causing budbreak to occur early in all varieties. After this heat spell broke, we entered a period of four months of below average temperatures, slowing maturation in the vineyard to a snail's pace. Mother Nature changed her mind in the first week of September with unseasonably high temperatures for the remainder of the harvest. As a result, harvest was compressed into a few hectic weeks during which everything ripened at the same time.

### THE WINEMAKING

Being the fan of Port that I am, this wine was made to the exacting standards and methods of Vintage-Styled, Portuguese Port laws - from harvest parameters, vinification, and two years of barrel aging. Unlike Portuguese Ports that are blends of several grape varieties, this wine is made entirely from the Perelli 101 clone. Uncertain of its actual parentage, it is the intention of Pessagno Winery and the grower to have its DNA mapped to really see who is Mom and Pop.

### TASTING NOTES

Raspberries, orange blossom and cassis, dovetail nicely with aromas of black licorice and raisin. A firm tannin structure balances the natural sweetness of the grapes, making this a readily approachable, yet age worthy dessert wine. Try this "berry bomb" with caramel or berry deserts or just pour it generously over vanilla bean ice cream.

Stephen Pessagno, Winemaker



### *Harvest Date*

October 10, 2004

### *Harvest Brix*

26.3

### *Months in Oak*

Twenty-three

### *Alcohol*

19.1%

### *Residual Sugar*

7.4%

### *TA*

5.51 grams/liter

### *pH*

3.62

### *bottled September 17, 2008*

102 – 375 ml cases