

PESSAGNO WINERY



2005 PORT

HAMES VALLEY VINEYARD

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, the 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

Due to a warmer and wetter winter than usual, all of Monterey County was in full budbreak by the first week of March, an early start to the growing season to say the least. The period of May through August saw below average summer temperatures but Hames Valley did frequent temperatures above 100 °F during the falls "Indian Summer." Harvest started in late October, and the extended growing season resulted in very high quality fruit due to extended "hang-time" on the vine.

Winemaking

Being the fan of Port that I am, this wine was made to the exacting standards and methods of Portuguese Port law as they apply to "declared" Vintage wines. From harvest parameters to vinification, plus two years of barrel aging, this wine emulates California's version of the original - Porto. Since the greatest Ports are blends, I too have used the following Portuguese varieties to make this wine:

12% Touriga Nacional

27% Tinta Cao

35% Souzao

26% Tinta Roriz

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



Harvest *November 9, 2005*

Brix *26.4*

Months In Oak *Twenty-two*

Alcohol *19.5%*

pH *3.72*

TA *5.61 grams/liter*

Rs *8.4%*

Production *126 cases bottled*

September 15, 2008

Suggested Retail *\$36.00*