

2004 Insomnia Port

Details

Grape Variety/Origination: 47% Touriga Nacional, 25% Tinta Roriz, 15% Tinta Cao, 13% Tinta Amarillo Frank's Vineyard

Growing Conditions: A warm year in California, grapes were harvested in mid October.

Winemaker Comments: Grapes were sourced from the Cordevila Vineyard, planted to classic Port varieties. The wine was made in the classic Portugese way, using a neutral fortifying spirit.

Tasting Comments: Dates, fruit cake, and characteristics of amaretto round out the nose. Flavors include candied apple and spicy currant jam, with an ultra-smoothness.

Fermentation

Technical Data

Method: Tank Fermented, Pressed and Fortified with Neutral Spirit

Length: 7 Days

Temperature: 85F

Maloactic: No

Length of Barrel Aging: 24 Months

Origin of Barrel: Neutral French Oak

Alcohol: 19.00%

Brix: 26.5

Free SO2 at btl: 25

pH: 3.45

r.s. (g/L): 10.5

Total Acidity (g/L): 5.7

Awards

Pricing:



Silver ~ 2007 Northwest Wine Summit Wholesale Price \$ _____

Suggested Retail \$ _____

