



### Background:

This Port represents the first release from the Lava Vine vineyard. It is composed of two of the traditional varieties, Tinta Cau and Turiga Nacional, used in Portugal. We produced three vintages of Port in very limited quantities and found that a fractional blending of all three produced the most complex and intense wine. This blend embodies the extreme soils and micro-ecology of Lava Vine Vineyard.

### Tasting Notes:

A dark and dense red color giving aromas of brandied cherries, sage-brush, black licorice and Mexican chocolate. The subtle notes of cardamom, orange rind and jasmine offer unexpected flavors that carry throughout the length of the palate. The entry is sweet and chewy on the while carrying substantial tannin in the mid-palate followed blackberry syrup and coffee. Best from 2006 to 2020.

### Technical Notes:

The productions of each individual port were different from year to year. There was about 30% brandied and 70% neutral spirits that were used in fortification. The spirits were added during the maceration of the fruit while in fermentation and after pressing. The fruit was fermented in small ½ bins by indigenous yeasts. The pressing occurred 2-4 days after the spirits were added. Each of the ports were all aged separately in neutral french oak for 1 to 4 years of age. We racked and blended the ports in March of 2006 and used a very course filter prior to bottling.

Alc. v/v: 19%    Total Acidity: 4.5 g/L    RS: 7 g/L



LAVA VINE VINEYARDS

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