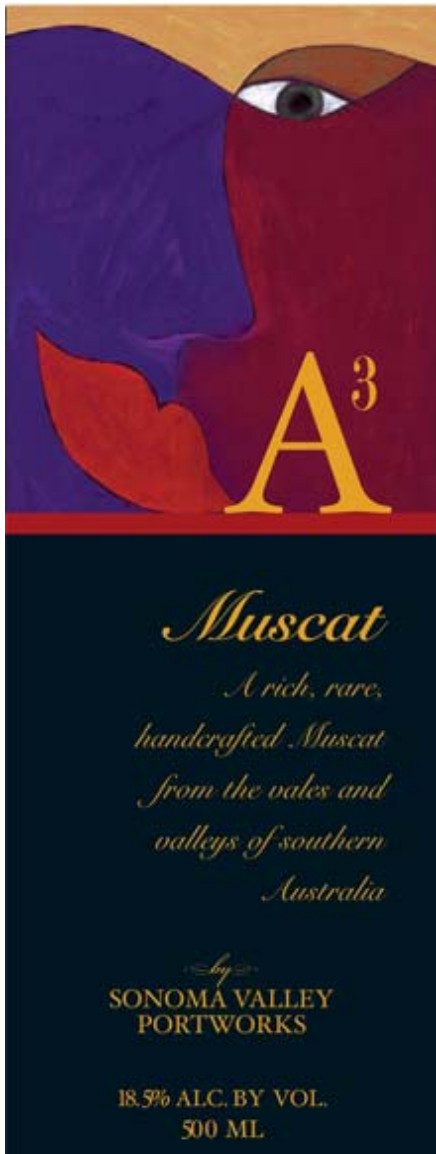


A³

An After-Dinner Muscat

Selected, blended, and bottled by
SONOMA VALLEY PORTWORKS



MUSCAT

RUTHERGLEN (50%)
MCLAREN VALE (50%)

Maybe it's the scent that inspires you. Subtle orange aromas.

Floral notes that transport you to a field of wildflowers or an English garden.

Or its touch and texture, reminiscent of a silky swathe of satin

Or taste. Australia is famous for its rich, opulent muscats.

Discover A3, an inspired pairing of after-dinner muscats from the vales and valleys of Rutherglen and McLaren Vale.

WINE PARTICULARS

Appellations:	<u>Rutherglen</u> Victoria	<u>McLaren Vale</u> S. Australia
Grape Variety:	Muscat Brown Frontignac	Muscat Gordo Blanco
Harvest:	Late-picked (38 - 42 brix)	Late-picked (30 - 36 brix)
Cooperage:	Solera 8 vintages, oldest - 18 years	Single barrel -
Aging:	Avg. 8 years	10 years
Final Alcohol:	18%	
Final R.S.:	24.3%	
Production:	300 / 6 bottle cases	

WINE MAKING COMMENTS

Sonoma Valley Portworks produces only the finest after-dinner wines. For A3, we hand-select the best muscats available from the world's great vintners, and blend and bottle at our facility in Sonoma.

The ability to blend from different varieties, styles, and appellations gives us unusual flexibility, consistency, and the highest quality.

GOLD MEDALS

Los Angeles Wines of the World Competition
San Francisco International Wine Competition