

# ARIS

## 2005 Petite Sirah Port

*We are very proud to announce the release of our 2005 ARIS port, the third vintage of artisan port from our cellar in Petaluma, California.*

The grapes for this hand (and foot)-crafted port were grown in the Clarksburg area along the Northern Sacramento River.

The grapes were picked later to increase the grape sugars and brought to our cellar cool. After two days of cold soaking for color extraction, we began fermentation. We began pressing and fortifying when the grape sugars reached 10%. Our barrel-aged fortifying spirit was made by our neighbor, Stillwater Spirits. Once fortified, the port was placed in small, neutral oak casks for extended aging.

### TECHNICAL INFORMATION:

Appellation:	Clarksburg, CA
Grape Variety:	Petite sirah
Vintage:	2005
Harvest Date:	October 18
Brix at Harvest:	27%
Fortification:	Cabernet sauvignon spirit (150 proof). Armagnac still. Solara-aged in oak (avg 36 mths)
Port Aging:	36 months in neutral oak
Final RS:	8.35%
Final Alcohol:	18%
Total production:	450 / 6 pack cases



*OUR FORTIFYING SPIRIT is a dark, aromatic, full-bodied spirit made from cabernet sauvignon grapes, distilled in a single-batch copper Armagnac still, and aged in an oak solera system(averaging over 3 years in age). In addition to stopping the fermentation, our spirit adds complexity and maturity to the finished port.*

**TASTING NOTES:** “Our 2005 ARIS petite sirah is dark purple in appearance with clean, seductive dark fruit aromas. On the palate, it shows rich characters of blackberry, plum and smooth bing cherry. The finish is exceptionally smooth, clean and lingering with not too much heat from the 18.% alcohol. This is an exceptional port. “

*Bill Reading, Portmaker*



**SONOMA VALLEY PORTWORKS**

613 SECOND STREET PETALUMA, CA 94952

707.769.5203 (PH) 707.769.5205 (FAX)

WWW.PORTWORKS.COM