

ARIS

2005 Petit Verdot Port



This may be California's only petit verdot port. This is our first release and we are thrilled with the results.

The grapes for this hand (and foot)-crafted port were grown in the western foothills of northern Yolo County (due west of Sacramento).

Once in the cellar, the petit verdot was handled exactly the same as our petite sirah grapes: hand-sorting, extended cold soaking; fermentation using encapsulated yeasts; hand punch-downs of the fermentation cap; foot pressing; and fortifying with a unique barrel-aged cabernet spirit before placing in neutral oak casks for extended aging.

TECHNICAL INFORMATION:

Appellation:	Winters, Yolo County, CA
Grape Variety:	Petit verdot
Vintage:	2005
Harvest Date:	October 14
Brix at Harvest:	28%
Fortification:	Cabernet sauvignon spirit (150 proof). Armagnac still. Solara-aged in oak (avg 18 mths)
Port Aging:	36 months in neutral oak
Final RS:	7.25%
Final Alcohol:	18%
Total production:	150 / 12 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 verdot is inky black in appearance and has deep sensual aromas of dark fruit. On the palate, layer upon layer of blackberry and earthy notes are intermingled with pepper and spice. The finish is smooth, clean and wonderfully lingering. This unique varietal port is exceptional."

Bill Reading, Portmaker



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