

# ARIS

## 2004 Petite Sirah Port



*We are very proud to announce the release of our 2004 ARIS port, the second vintage of artisan port from our cellar in Petaluma, California..*

**VINIFICATION:** To increase the grape sugars, the petite sirah grapes were the late-picked from the Heringer family vineyard in Clarksburg, an emerging wine appellation along the northern Sacramento River that is becoming well known for producing excellent petite sirah grapes. The grapes were harvested in the early morning hours and still cool when brought to our cellar. The must was cold-soaked for two days for color extraction before fermentation was initiated. We regularly punched down the cap that formed during fermentation, and carefully monitored the conversion of sugar to alcohol. When the sugar reached 11 percent, we began the pressing and fortification process. After pressing (by foot) and fortifying, the port was placed into small oak casks for aging. The port remained on the lees during the aging process.

#### **TECHNICAL INFORMATION:**

Varietal:	Petite Sirah
Vintage:	2004
Vineyard:	Heringer Vineyards, Clarksburg, CA
Harvest date:	October 6
Brix at harvest:	26.0
Fortification:	Single-batch copper still 2003 cabernet sauvignon spirit (140 proof) Aged in oak for 12 months
Distillery:	Stillwater Distillers Petaluma, CA
Aging:	20 months in small oak casks
Final RS:	7.5%
Final Alcohol:	18.1%
Total production:	600 cases 6/375ml

***OUR FORTIFYING SPIRIT** was a wonderful, aromatic, full-bodied spirit made from cabernet sauvignon grapes and aged in small oak casks for 12 months. At 140 proof (distilled once in a single-batch copper still), our spirit retained much of its grape character adding its own character and maturity to the port.*

**TASTING NOTES:** The port is royal purple in appearance and has a wonderful varietal aroma. On the palate, it's all dark fruit - blackberry, plum and dark cherry. The finish is smooth and clean, with perhaps a dusting of dark chocolate and not too much heat from the 18.1% alcohol. ARIS tastes great now, but will continue to evolve in the bottle for many years.



SONOMA VALLEY PORTWORKS

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