

THE DON PORT 2007 BOBCAT ESTATE

Adelaida's inaugural vintage Port, "The Don", named for proprietor Don Van Steenwyk, is a traditional fortified wine using authentic Portuguese grape varieties grown on our estate. The property, at the entrance to the winery, lies on a steep southwest facing hill at between 1,800-1,900 feet above sea level. Planted in 2001 on sandy loam soil, the average daytime summer temperatures vary from the mid 90's Fahrenheit to low 50's at night. Dominated by Touriga Nacional (47%), the blend also combined Tinto Cao (37%) and Souzao (16%), considered the three premier black skinned varieties.

All three varieties were picked in the final days of September and co-fermented. A pre-fermentation, six day cold soak, in temperature controlled jacketed vats, was employed to maximize color extraction while suppressing the onset of yeast activity. The juice was then run through a stainless mesh sump to separate it from the skins and pulp. Fermented with indigenous yeast, the residual sugar quickly reduced to about half of its initial sweetness whereupon a fine high proof brandy was added to bring the alcohol level to 18%. This stopped the action of the yeast whereupon the extremely young and fiery Port was moved to neutral French oak barrels where it matured for the next two years. Note: The quality of the brandy is an important element of the finished wine, being nearly 20% of the total volume. Winemaker Terry Culton selected a custom blend of one year aged brandies from boutique Northern California spirit maker St. George Spirits.

Dense and unctuously textured, The Don tastes like a marriage of blackberry liqueur and melted licorice. Possessing a long penetrating finish it is a proper companion for after dinner on a cold night in front of a roaring fireplace. Made in the style of a vintage Port, it can be cellared up to 15-20 years, or enjoyed now for its youthful exuberance. Match it up with your favorite Belgian chocolate or as is British custom, with a tangy Stilton cheese.



Technical Information

VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Bobcat Estate
Elevation: 1,900-2,000 ft
Soil: Sandy Loam
Acres: 4.5

VINTAGE DETAILS:

Varietals: Touriga Nacional 48%, Tinto Cão 26%,
Souzão 26%
Cases: 291, 500mL cases
Release Date: May 1st, 2011
CA Suggested Retail: \$35

TECHNICAL DATA:

Harvest Dates: October 9th, 2007
Alcohol: 18.5%
pH: 3.9
TA: 5 g/L
Brix: 25.2°
Fermentation: 19 – 21 days in open top
tank fermenters, Brandy added back

COOPERAGE:

Barrel aged 33 months in 100% neutral
French oak
Bottled: July 22nd, 2010 Unfined.