

THE DON PORT 2006 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, Tinto Cao, Souzao
Cases: 287 500mL cases
Release Date: November 1, 2009
CA Suggested Retail: \$35

TECHNICAL DATA:

Harvest Dates: September 29th-30th 2006
Alcohol: 18.1%
pH: 4.07
TA: 4.4 g/L
Brix: 25°
Fermentation: 19 – 21 days in open top fermenters, Brandy added back

COOPERAGE:

Barrel aged 26 months in 100% neutral French oak
Bottled: March 25, 2009 Unfined.