

ADELAIDA DISTRICT

# ADELAIDA

## THE DON PORT

BOBCAT ESTATE VINEYARD - PASO ROBLES

2018

<b>AROMA</b>	Blackberry, Milk chocolate, Cinnamon stick
<b>FLAVOR</b>	Cassis liqueur, Caramel, Sultanas, Chocolate covered cherries
<b>FOOD PAIRINGS</b>	Fig Tart, Italian pear-almond cake, 5 blue cheeses platter with honeyed walnuts

Adelaida's organically-farmed vineyards are located in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the *Adelaida District and Willow Creek District*, sub-appellations in the northwest corner of the wine region. With elevations ranging from (1400 - 2050 ft), limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

Adelaida's vintage Port "The Don" is named for founder and longtime proprietor Don Van Steenwyk and is a traditional fortified wine using authentic Portuguese grape varieties grown on our Estate. The 2018 growing season progressed regularly, with brisk spring winds, elevated summer temperatures, and cooling throughout September and October. All these factors led to an even ripening and high fruit quality. The fruit was hand sorted, with 20% of the fruit whole-cluster pressed. The remaining lots got destemmed, optically sorted, and fermented in concrete tanks. Following the traditional methods, the primary fermentation was halted by a fortifying spirit, actually Estate brandy, to achieve the 20% alcoholic strength along with natural residual sugar for sweetness.

This vintage-style port is a deeply hued, concentrated, and vibrant wine that shows an energetic, mouth-coating fruitiness reminiscent of a high-quality blackberry liqueur. On the first sip, the intense yet balanced flavors of chocolate-covered cherries are followed by piquant notes of cinnamon sticks and allspice. Grippy, though mellow at this early stage of evolution, the wine can be enjoyed now for a more spicy, punchy drink or savored over the coming decade as it blooms into full maturity. Store in the refrigerator once opened for sustained freshness, for up to a week. Drink now through 2034.



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<b>VARIETALS</b>	Touriga Nacional 58%, Tinto Cao 30% Souzao 12%	<b>COOPERAGE</b>	Aged for 36 months in neutral French oak, followed by 2.5 years in bottle
<b>ALCOHOL</b>	20%	<b>RELEASE</b>	Fall 2022
<b>CASES</b>	356	<b>RETAIL</b>	\$40

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