ADELAIDA DISTRICT

ADELAIDA THE DON PORT

BOBCAT ESTATE VINEYARD - PASO ROBLES **2013**

AROMA Blackberry liqueur, dried cherries, chocolate shavings, cinnamon stick

FLAVOR Blackberries soaked in brandy, plump sultanas, chocolate

covered cherries

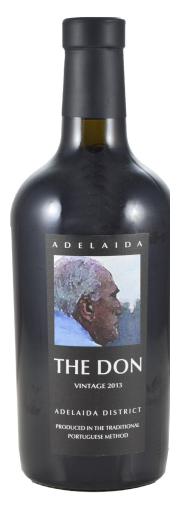
FOOD Fig Tart, Italian pear-almond cake, 5 blue cheeses platter with

PAIRINGS honeyed walnuts, Christmas fruitcake

Adelaida's Estate Vineyards encompass 6 sustainably farmed properties in the coastal influenced Santa Lucia mountain range on the west side of the Paso Robles appellation. On steep hillsides they are in the center of the recently designated 'Adelaida District', one of 11 sub AVA's within the larger region, distinguished by elevation, slope and chalk rock sub soils, and the extreme diurnal temperature swings. Wines made from these challenging sites produce distinct expressions of their 'terrior'.

Port wine aficionados should be familiar with the expression "Do you know the Bishop of Norwich?" This question comes up at the table when a guest forgets to pass-on the decanter of port- the custom is to pass the wine to the left (from the British Navy tradition). The Don, named for the winery's co-founder, is Adelaida's port-style wine, made from 3 Portuguese varieties (Touriga Nacional, Tinto Cao and Souzao). From our Bobcat Vineyard, the grapes are "field blended" and fermented with indigenous yeast cultures in small stainless vats, the process halted with the addition of a fortifying spirit (grape brandy) to achieve 18-20% alcoholic strength, leaving some of the natural sugars unfermented. Following 24 months of maturing in neutral oak barrels, the blend is held an additional 2-3 years in bottle.

The finished "port" is a hybrid, between a reserve ruby and late bottled vintage style. The wine shows an energetic, mouth coating super-ripe fruitiness, sort of a blackberry liqueur, dried cherry-chocolate-sultana nuanced sweetness with notes of cinnamon stick and allspice. Its youthful ardor will transition into a mellow sweet fig-like personality with complete integration of its current adolescent heady spirituous nature. Drink now through 2025.



VARIETALS	75% Touriga, 19% Tinto Cao, 6% Souzao	COOPERAGE	Aged for 24 months in neutral French oak, followed by 2-3 years in bottle
ALCOHOL	20%	RELEASE	Fall 2017
CASES	356	RETAIL	\$35