



2010 Waugh Cellars Dry Creek Zinfandel PORT

Harvest Date: November 16, 2010

Brix: 40.2

Ph: 4.05

% Alcohol: 20.5%

Production: 150 cases of 375ml

2010 saw an incredibly wet Spring, followed by a cool summer and harvest was 3 to 4 weeks behind normal. Late August brought temperatures well above 100 degrees in Napa and Sonoma and for those of us who did not over thin the vineyards due to a cool growing year were rewarded handsomely with a very late, but wonderful vintage.

This was the perfect year to produce our first Port style wine. We pressed off the skins with 15 brix remaining and fortified with Brandy (literally poured enough brandy into the tank of fermenting wine to kill off the yeast, stop fermentation and bringing the alcohol content to 20.5%). The port was then put into 3 barrels for 22 months of aging.

The first duty of a Port-style wine is to be dazzlingly rich and sweet, yet balanced in acidity, and our first bottling is all that. Waves of blackberry jam, cassis, and dark chocolate are brightened with zesty acidity and the sweetness level is very high.

Enjoy!

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