

WILLIAMS SELYEM



2008 Vista Verde Vineyard Port

WINEMAKER COMMENTS

Traditional Portuguese varieties – Touriga National, Tinta Cao, Tinta Francesca and Tinta Madeira – were used to create this Port made in the traditional style. A complicated wine with aromas of plum fruit, citrus blossom, raisin, fig, fruit cake, candied fruit, chocolate, espresso and hints of Indian spices. The palate is smooth with rich, influential tannins. Flavors of dark berry fruits, boysenberry jam, espresso, raisin, fig and chocolate-coated orange peel tease the palate, followed by a long, supple finish with a hint of Grand Marnier, bittersweet chocolate and anise. This is an age-worthy Port that will go on for years.

—Director of Winemaking Bob Cabral

TECHNICAL NOTES

Barrel Description: 100% 3+ years

Barrel Aged: 43 months

pH: 3.71

TA: 0.48g/mL

Alc: 20%

RS: 5%

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\$40

