

WILLIAMS SELYEM



2013 Vista Verde Vineyard Port

WINEMAKER NOTES

A youthful nose of boysenberry and violets mix with baking spices to delight the senses. Aged for over 4 years in barrel before bottling, the wine develops depth and is incredibly layered. There is a character reminiscent of Christmas cake, while a hint of citrus peel livens the nose. In the mouth, this Port offers perfect balance; the tannins are supple while the interplay of acid and sweetness create a pillow-like texture that never edges toward being too heavy. This is the perfect after-dinner drink or can be enjoyed with blue-veined cheese.

THE VINEYARD

Vista Verde Vineyard is located a couple miles southeast of Hollister, California, near the small town of Tres Pinos in San Benito County. Traditional Portuguese varieties – Touriga Nacional, Tinta Cao, Tinta Francesca and Tinta Madeira – were used to create this Port made in the traditional style.

HARVEST 2013

With great back-to-back vintages, 2013 was every bit as good as 2012 has proven to be. Amidst concerns about another drought year, the rain gauges filled up to about 80% of the yearly average. The growing conditions were very favorable, which resulted in a remarkably similar growing season to the exceptional 2012 vintage. The only notable difference, however, was the increase of heat units in 2013, as measured by the Growing Degree Day index. With below average rainfall for the season bud break initiated earlier than average along Westside Road. April showers helped to drive good shoot growth and set the plants up for May flowering. Excellent weather at flowering time allowed for fantastic set and a bountiful yield across all appellations and varieties. Even with an earlier start to the growing season, the grapes had the ideal amount of time on the vine to achieve full maturity without any threat of inclement weather late in the season. Wines from the 2013 vintage exhibit extremely pure and polished tannins and the acidity will provide longevity, but the supple structure also offers earlier enjoyment.

TECHNICAL NOTES

Barrel Description: 100% 3+ years

Barrel Aged: 50 months

pH: 3.89

TA: 0.54g/mL

Alc: 20.0%

Released Fall 2019

\$40/375mL

