

WILLIAMS SELYEM



2006 Mistral Vineyard Port

WINEMAKER COMMENTS

Traditional Portuguese varieties – Touriga Nacional, Tinta Cao and Tinta Madeira– were used to create this Port made in the traditional style. It is a multifaceted wine with aromas of plum fruit, citrus blossom, raisin, fig, fruit cake, candied fruits, chocolate, espresso and hints of Indian spices. The palate is smooth with rich, powerful tannins. Flavors of dark berry fruits, boysenberry jam, espresso, raisin, fig and chocolate-coated orange peel tantalize the palate, followed by a long, smooth and supple finish with a hint of Asian spices, Grand Marnier and licorice.

This Port was fortified from special “Port style” spirits made exclusively for Williams Selyem by the alembic stills of Hubert Germain-Robin of Alambic, Inc. in Ukiah, California, and was aged in neutral barrels. Moderately sweet on the palate, this exciting Port has a protracted finish of bittersweet chocolate. This is a very big and age-worthy Port.

—*Director of Winemaking Bob Cabral*

TECHNICAL NOTES

Barrel Description: 25% 2 year, 75% 3+ year old barrels

Barrel Aged: 50 months

pH: 3.95

TA: 0.49g/mL

Alc: 20%

