

WILLIAMS SELYEM



2014 Vista Verde Vineyard Port

WINEMAKER NOTES

Aromas of berry fruits and fresh flowers jump from the glass, while supporting notes of mocha and wood spices add to the potpourri of aromatics. On the palate, the texture is lithe with the right balance of sweetness to tannin and acid. Flavors of citrus, milk chocolate, and cedar meld with the berry notes all the way to the elegant finish. Enjoy this Port wine with all things chocolate, or with strong cheese. Please note that this will be the last offering of our Port; it is a great final chapter in a series of wonderful wines.

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 2014

Continuing the string of great vintages, 2014 completes the trifecta of extremely high-quality growing seasons. The 2014s exhibit a great purity of place, with generous fruit and elegant textures. The 2014 growing season started out as one of the driest winters on record with only 40% of normal rainfall by mid-season. Due to the extremely dry conditions over the winter months, many of the vineyards were irrigated in December and January to ensure the vines had enough moisture, effectively mimicking winter rainfall. It was another early bud break season; almost 14 days earlier than “normal.” When rain in early April finally appeared, it helped replenish the soil’s moisture profile to re-invigorate the plants and boost growth. May brought flowering, as expected, and fruit set was bountiful overall for a third straight year. The harvest season was near perfect with warm temperatures, which allowed for a leisurely picking schedule. 2014 was a wonderful growing season that has yielded another fine set of wines that speak of the place. In short, 2014 is another superb vintage of compelling nature and should allow for long-range cellaring for those to choose to age their wines for 7- 10 years.

TECHNICAL NOTES

Barrel Description: 100% 3+ years

Barrel Aged: 50 months

pH: 4.05

TA: 0.53g/mL

Alc: 20.0%

Released Fall 2020

\$40/375mL

