



2006 Zinfandel Port

Technical Data

Varietal: 100 % Zinfandel

Appellation: Alexander Valley Estate - Block 303

Production: 255 Cases

Alcohol: 18.4%

Residual Sugar: 12.71%

Total Acid: 0.62g/100ml pH: 3.50

Aging: 20 months in neutral French puncheons

Fermentation: Small open top fermentors.

Bottled Date: July 2008

Winemaker: Miro Tcholakov

Winemaker Notes: Trentadue has been making outstanding vintage style ports for over twenty years. Our 2006 vintage is made from 100% Zinfandel grown on the Estate Block 303-the same block supplies most of the grapes for our La Storia Zinfandel bottling as well. The weather during harvest was relatively cool resulting in late October picking of the Zinfandel grapes at an average 28 Brix sugar from a few designated rows left to ripen a bit more for making the port. The higher sugar produced more natural alcohol therefore a smaller addition of high proof brandy. The port was aged for twenty months in neutral barrels. On the nose the wine opens with intense plum, caramel and hazelnut aromas followed by very ripe blackberry and slightly chocolaty nuances. The mouth feel is sweet and lush, medium to full body with relatively soft tannin for a young port. Enjoy now or age for a decade or two.

Cheers !

Miro Tcholakov - Winemaker



Trentadue
WINERY