



FAMILY OF WINES

Mendocino Wine Growers
Since 1918

2002 SYRAH TAWNY DESSERT WINE 20 YEAR MENDOCINO COUNTY

Background

The name 'Port' comes from the city of Oporto which is at the mouth of the Duoro River in Portugal. Port wine can only come from one region in Portugal; the Duoro River valley. 'Duoro' means 'river of gold' in Portuguese and it is where Port is still meticulously handcrafted today using methods that are centuries old.

Vineyards

The grapes for this wine came from the Indian Springs Vineyard located in Nevada County in the foothills of the Sierra Nevada Mountains.

Winemaking

This wine was produced in the style of the great Tawny Ports of Portugal, which are aged ten or twenty years in large old barrels or small old oak tanks. The grapes were crushed into an open-top stainless-steel fermenter and then punched down and pumped over twice a day for 4 days before being inoculated with yeast for fermentation. During the fermentation, at 12 degrees Brix, distilled grape spirits from old-vine Colombard were added to the fermenter and then the wine was punched down and pumped over normally. The fermentation was then stopped by the spirits. After pressing the wine was then racked off its sediment and lees and put to neutral French and American oak barrels for aging. After 20 years of aging the wine was racked from barrels and roughly filtered to the bottle.

Winemaker Comments

Due to the extended aging of this wine, beautiful notes of brown sugar, walnuts, and very ripe boysenberries grace this wine. The flavor is reminiscent of pecan pie and sweet oak.

Winemaking Data

Harvest

Date: September 15th - October 15th

Fermentation & Aging

Fermentation: 4 days of cold soak, pumped over and punched down twice a day until 12 Brix in open top fermenters until grape spirits were added.

Aging: 20 years in French and American Burgundy barrels.

Wine

Blend: 100% Syrah
Alcohol: 20.0%
Total Acidity: 5.9 g/L
pH: 3.30
Residual Sugar: 9.0% (sweet)

For Additional Information

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Food Pairing:

Enjoy with anything chocolate, like flourless chocolate cake, rich blue cheeses such as Stilton or Gorgonzola, or on its own after dinner.