

LUCCHESI

Vineyards & Winery

WINE FACT SHEET

2007 RED PORT

Technical Information:

Harvested: October 24, 2007

Blend: 25% Tinta Roriz
25% Touriga Nacional
25% Touriga Franca
25% Tinta Cão

Appellation: Amador County

Sugar at Harvest: 24.4-26.5°Brix

Residual Sugar: 13.5 g/l

Alcohol: 17.0 % by Volume

pH: 3.82

210 cases bottled August, 2009

Winemaking:

Our 2007 Red Port is made from a blend of four Portuguese grape varieties traditionally used in port production. The grapes are fermented in small lots until approximately 6-8° Brix, then we add grape spirits to stop the fermentation. The wine then matures in neutral oak barrels until ready for bottling.

Tasting Notes:

Youthful, dense garnet in color our 2007 Red Port is bursting with fabulous aromas of ripe blackberry, cherry with floral and nutty nuances. The palate is soft and fruit forward with a hint of well balanced sweetness that carries through to the long finish.

Food Pairing:

Our Red Port is the perfect way to linger over dessert. Complements blue cheeses, chocolate torts, or stands alone!

Awards:

SILVER! San Francisco Chronicle Wine Competition

SILVER! Calaveras County Fair

SILVER! Grand Harvest Awards

BRONZE! West Coast Wine Competition

Retail price: \$24.00



WWW.LUCCHESIVINEYARDS.COM

WINERY: 530.273.1596 TASTING ROOM: 530.274.2164