



**2015 Posada
Port-Style
Sierra Foothills
Late Bottled**

Harvest

28.0% Touriga Nacional
26.0% Tinta Ruiz
23.0% Touriga Francesca
12.0% Tinta Cão
11.0% Souzão

Wine

Alc. 18.2%
pH: 3.65
Total Acidity: 0.65 gm/100ml
Residual Sweetness: 8.0%
Bottling date: 8 Nov. 2018

Winemaking Notes

The Spencer Family have been a longtime friends. Their Jackson Valley Vineyard in Amador County has become internationally known for producing outstanding Portuguese grape varieties.

In California there has been a long misunderstanding of the production of Vintage Ports. The sweetness of the Port is not a factor of using extremely ripe grapes (+30%) but a stoppage of the fermentation of normally harvested fruit brix (24% - 26%). I feel that it is important to utilize the varieties that have traditionally gone into Portuguese wines. The results are in the fresh fruit aromas of our Port-style wine and not the raisined, pruney character that so many California wines display.

With an additional two years of aging in barrel this release is styled as a "Late Bottled Vintage" (LBV). This additional aging gives the wine more finesse, structure and complexity that are considered the hallmarks of LBV. LBV should be ready to enjoy soon after bottling.

Tasting Notes

Our 2015 Posada Late Bottled Vintage style port shows abundant aromas of spice, cedar, orange peel, and chocolate. The rich texture carries the flavors to a long lingering finish and is an excellent way to end a cold evening.

* Side Note – St. Amant Vyd. was awarded the "Golden Bear" for Best Of Show Port at the 2015 California State Fair.

Paul