



2019 ECLIPSE PORT-STYLE DESSERT WINE



Rich blackberry jam and sweet dark-chocolate develops into dried fruit and spice complexity on this red dessert wine made in the traditional port style.

WINEMAKER'S TASTING NOTES:

"Our Port-style dessert wine is a blend of various grapes, including traditional Portuguese port varieties Touriga Nacional & Tinta Roriz (aka Tempranillo) as well as local Foothills port favorites Zinfandel & Syrah. The port is aged 30 months before being blended & bottled. The grapes are picked very ripe, nearly raisined, with rich blackberry, chocolate & jam flavors. Halfway through fermentation, high-proof brandy (90% alcohol, 180 proof) is added to kill off the yeast and stop the fermentation, leaving natural sugars from the grapes unfermented. The result is a boozy, sweet, blackberry & chocolate flavor profile that pairs perfectly with dessert or cigars."

---Owner & Founder Dr. Grover Lee & Winemaker Steven Eriksen

Varietals

Touriga Nacional & Tinta Roriz (aka Tempranillo), Zinfandel & Syrah

Apellation

Sierra Foothills

Climate

Continental, warm dry days and cool nights with 40°F temperature shifts

Exposure

South-facing hillsides

Trellis

VSP

Destemming, Fermentation, & Pressing

Most typically, with variations to suit each variety: Destemmed, 2 day cold soak with partial carbonic maceration and natural yeast present, 7 day fermentation with punch downs & pumpovers, 5 day extended maceration. Pressed direct to barrels on full lees and aged 30 months before blending, then married in tank for 2 months before bottling.

Soil

Sandy loam

Picked (sugar level)

28 Brix

Alcohol

19%

Acidity

6.8 g/L total acidity & 3.52 pH

Aging

Neutral French & Minnesota oak for 30 months on full sur lies contact with monthly stirring.

Final Production

50 cases