



## 2016 PATTERSON CELLARS PORT

### TECHNICAL DATA

AVA: Columbia Valley

VARIETAL COMPOSITION: 75% Touriga Nacional, 13% Souzão, 12% Tinta Cão

VINEYARD SOURCES: Red Heaven, Two Mountains, Sonrisa Vineyard

CELLAR TREATMENT: 100% French oak, 25% new

PRODUCTION: 400 cases

ALCOHOL: 18.4% by volume

RESIDUAL SUGARS: 9.4 grams/100ml

### TASTING NOTES

Robust ruby red in color, our 2016 Port is made from the traditional Portuguese varieties: Touriga Nacional, Souzão, and Tinta Cão, all grown in the Yakima Valley of Washington State. Dark fruit dominates the intense nose: black cherry and black raspberry, highlighted by spicy cloves, vanilla bean, and hints of violets. Flavors of candied bing cherry, lychee, black plum, orange zest and dark chocolate burst onto the palate and linger long into the warming finish. Enjoy now or hold for the next several years. This Ruby Port will evolve beautifully in bottle.

### PRODUCTION NOTES

The arrival of our Port grapes from three different vineyards in 2016 was coordinated so that we could co-ferment them, all arrived at the winery on October 22 – once again the last red grapes harvested for us during the vintage. Fermentation this year took only three and one half days, at which point we fortified the must with brandy we had been aging in our own oak barrels, and pressed into stainless steel tanks. From the tanks it was barreled down into French oak and aged for 6 months before bottling.

