

**NON-VINTAGE
SONOMA VALLEY**

Proprietors' Reserve

BARREL AGED FORTIFIED

WINEMAKER NOTES

In 2009, 2011 and 2013 we harvested Souzão grapes from our estate vineyard to make a Ruby Port-style wine. When the fermentation reached ~6Brix, we added a locally hand-crafted brandy to naturally halt primary fermentation and retain the natural sugars from the grapes. After ample time aging in barrels in the cellar, the wines were blended and bottled.

TASTING

The Proprietors' Reserve opens with aromas of blueberry syrup, cedar chest and vanilla bean. Flavors of creamy milk chocolate, cherry cordial and black plum nougat are complemented by supple tannins and a smooth finish.

This wine would be best enjoyed alongside a cheese charcuterie filled with aged cheddar, romano, gorgonzola épaisse served with a side of Marcona almonds.

COMPOSITION

100% Souzão

ALC: 21%

PH: 3.72

TA: 6.3 g/L

RS: 50 g/L

Enjoy now through 2042 and beyond.

Proprietors' Reserve
PLUME

