

STEELE TOURIGA NACIONAL DESSERT WINE 2013

VINEYARDS

The vineyard source for this port-like dessert wine is the Steele Winery Vineyard. We grafted about a half an acre of the well-known Portuguese varietal Touriga Nacional. We meticulously farm this variety with our own Steele Winery employees.

SEASON

2013 was a very good growing season very much like the 2012 season, with hardly any rain throughout the year and harvest. A beautiful spring and summer were punctuated by late season heat spikes. The heat spikes ripened the grapes with maintaining acid balance. Harvest conditions were ideal and the season produced quality, focused wines.

WINE STYLE & TASTING NOTES

The Touriga Nacional was harvested with an average brix of 26.5 before being fermented with approximately 7 percent residual sugar. The wine was pressed and blended to taste before high proof spirits were added to arrest fermentation. The wine was then put to a combination of French and American for 24 months aging before being bottled.

FOOD PAIRINGS

This port is the perfect dessert wine for the chocolate lover. On its own or paired with the most decadent dark chocolate cake or a combination of blue cheese and walnuts.

APPELLATION Lake County **HARVEST DATES** November 1st, 2013 **ALCOHOL** 20.2% **BRIX** Average 26.5 **FERMENTATION** Average 21 days at 88°F **pH** 3.88 **TA** .56mg/100mL **BARREL AGING** 24 months in French, and American oak; 55% new oak **VINE AGE** Avg. 25 years **YIELDS** 3-4 tons per acre **RESIDUAL SUGAR** 7% **CASE PRODUCTION** 200 cases