



MADROÑA

2010 New World Port

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Porto is a sweet, fortified dessert wine made from native Portuguese varieties harvested from the steep mountain cliffs of the Duoro River Valley. Using those same grape varieties grown here in California the new-age, New-World port has been born. The seven Portuguese varietals are intensely colored and flavorful grapes which are inoculated and fermented hot until half the sugar has been converted to alcohol. At this time brandy spirits are added to arrest the fermentation producing a richly extracted and very memorable dessert wine which grows finer and finer with time.

The Vineyards

The Sumu Kaw Vineyards, owned by Sheila and David Bush, showcase some of the nicest fruit grown in the El Dorado appellation. On the far south-eastern corner of their vineyard at an elevation of 2800 feet is a small 2.5 acre block of six Portuguese varieties planted in 1997 with the intention of making of a Port-styled wine. Southerly in exposure on a rocky Josephine soil series, the vineyard is almost a snapshot of Portugal. The spacing of 7X10 feet allows for the less fertile conditions and the thirsty nature of the site. The last variety, Bastardo, is planted atop the Sumu Kaw Vineyards at an elevation of 2960 feet. Uniquely suited for the variety, the aiken-clay soils help retain some of the natural acidity in the grapes.

The 2010 Vintage

Cooler weather throughout the summer in 2010 has resulted in a much more elegant and immanently balanced wine. The aromas are framed with a dense plum and light cherry character rounded by sweet exotic spice. But bringing this all into focus is this underlying woody note (almost herbal) meandering throughout the bouquet. The complexity on the nose runs straight into the palate with a blast of canned cherry and blackberry jam on the entry. A slight walnut essence carries forth through the mid-palate while the finish lingers long with cherry and boysenberry fruit. At 6-years-old, this wine is already showing the integration of character and depth we hope for (even from such a cool vintage).

Suggested Food Pairings

Ironically, this vintage is not so driven towards blue cheese, but instead deserves walnuts and almonds in some form as a companion. Or cellar the wine until 2020 and enjoy the complexity!

Facts

Appellation: El Dorado, Estate Grown

Blend: 27.9% Alvarahao, 35.0% Touriga Nacional, 18.2% Tinta Cao, 9.1% Sousao, 5.5% Bastardo, 3.6% Tinta Roriz, 0.7% Tinta Amarella

Bottled: September 8, 2011

Cellaring Potential: 10+ years

Alcohol: 18.1%, pH: 3.79, TA: 0.43g/100ml

Residual Sugar: 9.2%

Production: 190 cases (500ml)

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