



2005 Syrah Port

Production: 420 cases

Bottled: September, 2006

Release Date: thanksgiving 2006

Suggested Retail Price: \$50.00

Grown in the warmer southern Oregon Rogue Valley, the syrah grapes had ample heat and sunlight to ripen and develop rich and intense flavors. They were harvested on October 25th, destemmed and cold soaked for 2 days. The fermentation started on the 28th and was stopped on the 30th when the wine reached around 15-16 Brix by adding 150 proof brandy produced from Torii Mor's 2003 and 2004 Pinot Noir. The wine now around 19 % alcohol sat on the skins for another 8 days with many punch-down daily to extract more interesting flavors and let the alcohol integrate in the new wine. The fermenting bins were pressed on the 8th of November and put into neutral French oak on the 9th. The barrels have been racked once in January to remove the lees.

The wine had a very dark color, the aroma is layered with sweet, rich and intense black currant, jammy blackberries, blueberries and earth notes. The flavors echo the aroma with sweetness, black currant (cassis), sweet blueberries, rich blackberries, spices followed by heat from the alcohol. The texture is sweet with mouth filling richness, the wine starts rich and finishes rich. The tannins are not noticeable and the alcohol ties all the flavors together at the end. Yummy!

residual sugar (R.S.): about 12%

alcohol: about 19%

"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"