



2006 Syrah Port

Production: 323 cases

Bottled: September 21st, 2007

Release Date: May 2008

Suggested Retail Price: \$

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 27th, destemmed and cold soaked for 2 days. The fermentation started on the 31st and was stopped on the 3rd of November when the wine reached around 15-16 Brix, by adding 150 proof brandy produced from Torii Mor's Pinot Noir. The wine now around 19% alcohol sat on the skins for another 2 weeks with many punch-downs daily to extract more interesting flavors and let the alcohol integrate in the new wine. The wine was pressed on the 16th of November and put into neutral French oak. The barrels were racked once in January to remove the lees.

The wine has a very dark color; the aroma is layered with sweet, rich and intense blackberries, black currant, blueberries and earth notes. The flavors echo the aroma with sweetness, rich blackberries, black currant (cassis), sweet blueberries, and 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.): 12%
alcohol: 19%

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