

WILLIAMS SELYEM



2012 Vista Verde Vineyard Port

WINEMAKER NOTES

Blackberry and boysenberry notes jump out of the glass with surprising hints of purple flowers. Bittersweet chocolate adds wonderful depth to the exotic nose. Incredibly dense on the palate, the wine shows a wonderful balance of dark fruit, acid, and tannin. Flavors of fruit cake and chocolate lava cake saturate the palate while maintaining freshness. This is the best way to end a meal!

THE VINEYARD

Vista Verde Vineyard is located a couple miles southeast of Hollister, California, near the small town of Tres Pinos in San Benito County. Traditional Portuguese varieties – Touriga Nacional, Tinta Cao, Tinta Francesca and Tinta Madeira – were used to create this Port made in the traditional style.

HARVEST 2012

Simply put, the 2012 vintage was amazing in many respects. After the cool growing seasons of 2010 and 2011, which resulted in excellent quality but very low yields, Mother Nature was smiling on us in 2012 with superb growing conditions for a bountiful harvest. The exceptional weather during the spring allowed for moderate vegetative growth, superb flowering conditions and an above average fruit set – berries and clusters sized up beyond original expectations. 2012 was a vintage where ripe mature stems, seeds and skin tannins were achieved with harmoniously balanced natural acidity. Enveloped with pure intense aromas, juicy flavors and rich textures, these structured wines are clearly the result of a truly extraordinary vintage. A vintage like this, where everything comes together perfectly, is rare and will certainly be a vintage to enjoy for many years to come!

TECHNICAL NOTES

Barrel Description: 100% 3+ years

Barrel Aged: 50 months

pH: 3.80

TA: 0.60g/mL

Alc: 20%

Released Fall 2018

\$40/375mL

