

# WILLIAMS SELYEM



## 2005 Mistral Vineyard Port

### WINEMAKER COMMENTS

2005 marks our fifth vintage of Port from our Estate Mistral Vineyard in southern Santa Clara County. Traditional Portuguese varietals-Touriga Nacional, Tinta Cao and Tinta Madeira-are co-fermented, producing a very complex wine. The aromas of boysenberry jam, dark chocolate, thyme, dried basil, fresh white figs, and espresso filled my glass. The tannins are rich and powerful, but provide great balance on the palate. Flavors give you hints of dark berry fruits, dried licorice, spices and a very pungent finish. This Port was fortified from special "port style" spirits, made exclusively for Williams Selyem by the alembic stills of Hubert Germain-Robin of Alambic, Inc. in Ukiah, California. Our Port was aged in neutral François Frères oak barrels and only four barrels were produced.

—Winemaker Bob Cabral

### TECHNICAL NOTES

Barrel Description: 100% 3+ year old barrels  
Barrel Aged: 55 months  
pH: 3.40  
TA: 0.61g/mL  
Alc: 20%  
RS: 6%  
Released Fall 2011  
\$40

