

WILLIAMS SELYEM



2003 Mistral Vineyard Port

WINEMAKER COMMENTS

2003 marked the third vintage of Port from our Estate Mistral Vineyard in southern Santa Clara County. Traditional Portuguese varietals, Touriga Nacional, Tinta Cao and Tinta Madeira, were co-fermented to produce aromas of blueberry and blackberry jam, dark chocolate, molasses, Kadota figs, and espresso. The ripe, round tannins provide for a good balance on the palate with hints of spice, rich berry fruits and a long savory 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 3 barrels were produced.

—Winemaker Bob Cabral

TECHNICAL NOTES

Barrel Description: 100% 3+ year old barrels

Barrel Aged: 42 months

pH: 3.54

TA: 0.55g/mL

Alc: 20.0%

Released Fall 2008

\$40

