

WILLIAMS SELYEM



2004 Mistral Vineyard Port

WINEMAKER COMMENTS

2004 marked the fourth 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 blackberry jam, dark chocolate, caramel, Mission figs, and espresso. The rich and round tannins provide great balance on the palate with hints of dark berry fruits, dried licorice spices and a savory finish. This Port was fortified from a 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: 3.64

TA: 0.54g/100mL

Alc: 20.0%

Released Fall 2010

\$40

