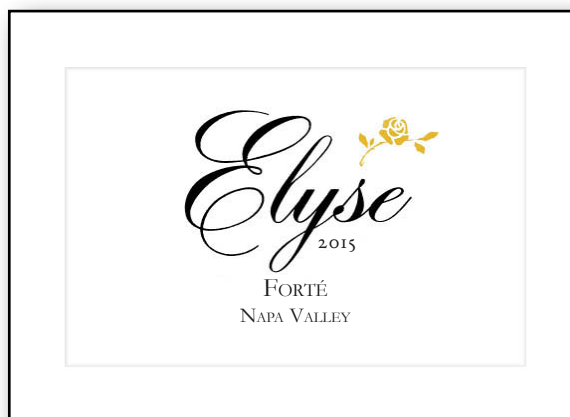


2015

FORTÉ
DESSERT WINE
NAPA VALLEY



Harvest Dates: 9/7
Grape Source: Morisoli Vineyard
– Rutherford, Napa
Valley
Blend: 100% Zinfandel
Harvest Brix: 33.0°
Aging: 18 months in neutral
French Oak
pH: 3.72
TA: 4.4 g/L
Alcohol: 19.5%
Production: 191 cases (12 pack –
375ml)

TASTING NOTES:

Our 2015 Port-style wine began with 1.34 tons of ultra-ripe Zinfandel from the Morisoli Vineyard in Rutherford. Native yeasts were allowed to consume about two-thirds of the initial grape sugar before the fermentation was arrested by adding barrel aged Zinfandel and Viognier Brandy from Germain-Robin Alambic - America's best brandy producer, and quite possibly one of the world's greatest - in Mendocino County.

The 2015 Forté reveals aromas of bright red and black berries, vanilla, and orange rind that lead to flavors of dark chocolate, whiskey, and toasty oak. The wine spent 18 months resting in neutral French oak barrels.

Forté is the perfect accompaniment to chocolate desserts or pair with blue cheese and sliced pears.

“A meal with wine is dining - it's a conversation, an event. It's what wine is all about.”
- Ray Coursen, Winemaker & Owner



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