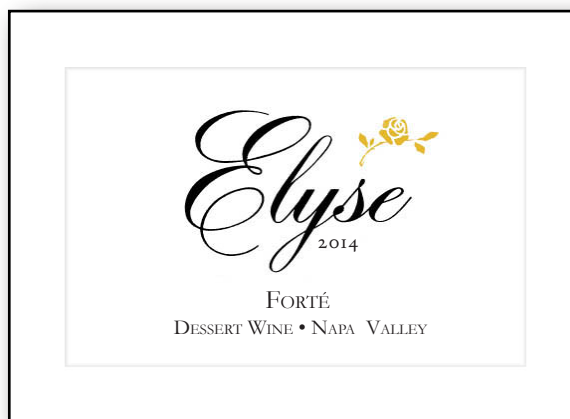


2014

FORTÉ

DESSERT WINE  
NAPA VALLEY



HARVEST DATES:	10/8
GRAPE SOURCE:	York Creek Vineyard – Spring Mt. District, Napa Valley
BLEND:	41% Touriga Nacional, 31% Tinta Roríz, 14% Tinta Cão, 14% Tinta Barroca
HARVEST BRIX:	29.0°
AGING:	18 months in neutral French Oak
pH:	4.15
TA:	0.50 g/100ml
ALCOHOL:	19.0%
PRODUCTION:	141 cases (12 pack – 375ml)

### TASTING NOTES:

Our 2014 Port-style wine is made from traditional Portuguese red grapes grown on York Creek Vineyard in the Spring Mountain District. Native yeast were allowed to consume about half 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 2014 Forté reveals aromas of blueberries, raspberries, and mint that lead to rich flavors of dark chocolate, vanilla, plum and black cherry. The aged brandy used to arrest fermentation truly adds to the refinement of this wine.

This Port is the perfect accompaniment to chocolate desserts or pair with a blue cheese, walnuts and sliced pears.

### THE VINEYARD:

York Creek Vineyard, named for the defining feature of the land that flows year round through the property, is located high atop the Mayacamas range of mountains on the western edge of Napa Valley north of St. Helena. Perched at 1250 – 1800 feet above sea level with well-drained soil, its unique position in the Spring Mountain District is well known for producing dark and intensely flavored wines.

“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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