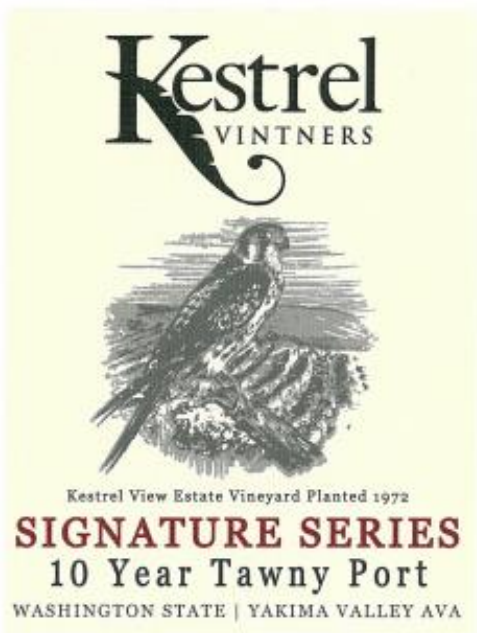




## 10 Year Tawny Port



### Vinification:

This very special and unique Port was inspired by my wife Katie, who always opts for a Tawny Port after a good meal instead of dessert, and a trip we took to Portugal to witness how they were made. We created this rare gem by holding two barrels of our very first 2004 Syrah Port and two barrels of our 2005 Syrah port in barrel for ten years. During this time the Port gracefully aged, becoming brown at its margins, and taking on a nutty character that is hallmark of Tawny's. Few of these are produced due to the extreme time commitment required, not to mention patience.

### Winemaker Notes:

The color has a slight brown tint at its margins, and is still impressively dark at its heart. In the nose you will be greeted with aromas of elderberry and plum jams, licorice, figs, and dried fruits soaked in brandy. On the pallet you will find candied cherries, ripe bramble berries, cola, roasted hazel nuts, and a warm glow that will surely keep you toasty on the coldest of nights. Perfect for an after dinner drink, or just by the fire.

**Blend:** 100% Syrah

**Vineyard Source:** 100% Kestrel View Estate Vineyard

**Food Pairings:** Flourless bittersweet Chocolate Cake or Blue Cheese stuffed Dates

*Rich harvest flavors of elderberry, blackberry, licorice, figs & dried fruits soaked in brandy*

*"I MAKE WINE FOR BIRTHDAYS, ANNIVERSARIES, AND MONDAYS."*

– Flint Nelson, winemaker

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