

2014 PORT

SIGNATURE SERIES



A bold nose of honey, blackberry jame, black liqourish, and black pepper followed by tastes of huckleberry and raisins

VINIFICATION:

This Port style blend is created by allowing Syrah and Tempranillo to ripen until very late in the season. The grapes are harvested around 30 brix of sugar. By adding high proof brandy, we halt the fermentation process early, leaving the wine with approximately 14 brix of its natural sugar content. This preserves the ripe, rich fruit flavors making a heavy and complex blend perfect for enjoying after meals, by the fireside, or with a quality cigar. The high alcohol and sugar content combat oxidation and aging in this wine, allowing you to stow it away for many years.

WINEMAKER NOTES:

The color is a midnight purple that reluctantly fades into dark purple at the edges. The nose is equally dark with hits of honey, blackberry jam, black liquorish, and black pepper. Your palate will be greeted by tastes of huckleberry jam, black liquorish and raisins. The finish is of chocolate covered cherries and will leave you craving another sip.

YOUR TASTING NOTES:

AGING PROFILE	VINEYARD	BLEND	TECHNICAL	CASES
24 months	100% Kestrel View Estate Vineyards	64% Temperrnillo, 36% Syrah	Alc. 18.2% pH: 3.72 TA: 5.4	170

RAISIN HONEY PIE

PAIR WITH 2014 SIGNATURE SERIES PORT

INGREDIENTS:

- 1 cup raisins
- 1/2 cup water
- 1/2 cup mild-tasting honey
- 1 TBSP butter
- 1 egg yolk
- 1 TBSP all-purpose flour
- 1/4 cup chopped nuts
- Prepared pastry for double-crust pie



PREPARATION:

- Preheat oven to 350 F.
- In saucepan over medium heat, stew raisins in water until tender, about 15 minutes. Stir in honey, butter, egg yolk, flour and nuts, and continue cooking until mixture thickens. Set aside.
- Roll out half the pastry dough to form 11-inch circle. Transfer to 9-inch pie plate, and trim edges, leaving 1/2-inch overhang.
- Pour filling into pastry in pie plate.
- Roll out remaining pastry dough to form 12-inch circle. Place over filling, and seal and flute edges.
- Bake for about 40 minutes, or until crust is golden. Cool before slicing.