



2012 Latigo

A FORTIFIED WINE PRODUCED IN THE PORT STYLE

Blend: 100% Cabernet Sauvignon fortified with Alembic oak-aged brandy

Vineyard Notes: Grown on our mountain estate vineyard at elevations up to 2,200 feet. Red rocky, volcanic soil farmed using Organic and Demeter Biodynamic farming methods.

It was a near perfect year to grow wine grapes in Lake County. From bud-break in the spring to summer's version, to harvest, we saw uniformity in the vineyard and ideal weather patterns. High daytime temperatures followed by coastal cooling at night worked on our mountain fruit to deliver balanced acidity and depth of color with layers of aroma and flavor. This will prove to be one of our most sophisticated vintages. Harvest was late October.

Winemaker's Notes: Produced in the traditional Late Bottled Vintage Port Style, this wine is fortified with alembic high proof brandy. Alcohol: 18.8; pH 3.5; Residual Sugars: 13%; Cooperage: Aged 29 months in 100% Marchive French oak from Allier forest, France; Production: 420 cases



Tasting Notes: Crafted in the traditional Late Bottled Vintage Port Style, this wine is fortified with alembic high-proof oak-aged brandy. Dark saturated color showing ruby jewel tones will age to dark plumb amber. Deliciously scented with sultry aromas of sweet pipe tobacco, red roses, dark chocolate. Flavors of smooth, rich caramel, black chocolate cherries, sweet smoky oak, and sandalwood delight the palate. Sweet, yet balanced with tannins and acidity to lend structure.



Accolades:

Dessert Winery Of The Year *New York Int'l Wine Competition*
Gold Medal *New York Int'l Wine Competition*
Gold Medal *Denver Int'l Wine Competition*

