

2009 SEGREDO – DESSERT WINE

Se•gre•do [səˈɡredu] Portuguese for Secret

Segredo is a limited production fortified wine crafted from the traditional Touriga port varietal. Our unique “secret” is the addition of a small percentage of Petite Sirah that adds layers of richness. The fruit was kept on the vine for an extended period at our estate Huerhuero Vineyard, enabling it to develop rich, concentrated flavors and elevated sugars. After harvest, the fruit was destemmed and then crushed by feet repeatedly over four to five days. After eight days of fermentation, neutral grape spirits were added to halt fermentation and preserve the remaining natural sugar. Aged for 28 months in neutral oak puncheons, Segredo is the perfect dessert wine or can be enjoyed together with chocolate, cheese, or nuts.

TASTING NOTES

Color: Vibrant garnet

Aroma: Dates, roasted walnuts, wild blackberries, and raisins

Taste: Medium bodied with concentrated fruit flavors and balanced acidity; finishes off with subtle cinnamon spice

RECOMMENDATIONS

Serve at: 62° – 65° F

Enjoy now through 2017

Store in dark dry place at 55° – 65° F

Pairing suggestion: Chocolate, cheese, or nuts

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Blend
10.22.09	24.8	Huerhuero	Touriga 92%
10.01.09	24.8	Huerhuero	Petite Sirah 8%

Aging: 28 months in neutral French oak puncheons

Bottling date: 01.17.12

Release date: 02.14.12

Cases produced: 510

Alcohol: 19.1%

pH: 3.75

Total acidity: 5.0 g/L

