**Sensory Components & Tasting Notes**

**Color:** Deep maroon-ruby  
**Aroma:** Concentrated fresh and dried fruits, dark chocolate  
**Mouth Feel:** Full, sweet, structured and juicy  
**Flavor:** Rich preserved fruits, caramel  
**Finish:** Long and opulent

A plethora of complex characters intertwine throughout the aroma and flavor of this ruby-style port. Ripe, fresh, blackberry and Marionberry lead aromas of dried fig, date and raisin into chocolate covered cherry, subtle licorice and barrel aged brandy. Rich flavors of cherry and plum preserves and caramel are contrasted by bittersweet chocolate, nutty almond and walnut and roasted marshmallow. The palate is framed by fine tannins that support the residual sugar and is balanced by mouthwatering acidity which contributes to the long finish.

**Technical Data**

- **Vineyard:** Crater View Vineyard  
- **Appellation:** Rogue Valley  
- **TA:** 7.88 g/L  
- **pH:** 3.40  
- **Residual Sugar:** 7.88%  
- **Barrel Aging:** 22 months  
- **Alcohol Level:** 18.7%  
- **Bottle Date:** 9/20/12  
- **Cases Produced:** 185  
- **Case Dimensions:** 14.1 x 10.1 x 11.1  
- **Case Weight:** 39lbs  
- **Palletization:** 11x4 = 44 cases