



“OREGON’S MOST INTERESTING VINEYARD PROPERTY”
TEMPRANILLO | ALBARIÑO | GARNACHA | MALBEC | SYRAH

2012 PORT

ESTATE GROWN

Fruit Source: Abacela’s Estate Fault Line Vineyards

Appellation: Umpqua Valley AVA

Varietal Composition: Tempranillo (48%), Tinta Amarela (17.6%), Bastardo (19%),
Tinta Cão (8.9%) and Touriga Naçional (6.6%)

Harvest Date: 2, 9, 11 October 2012

At harvest: Sugar; 24.5° brix

At bottling: Sugar: 9.8%

pH; 3.69

TA; 7.19 grams/liter

Cooperage: Neutral

Bottling date: 20 December 2013

Alcohol: 19.5% by volume

Case Production: 414 (375ml) / 115 (750 mL)

SRP: \$25.00 (375 mL) /\$50.00 (750 mL)

TASTING NOTES

This vintage ruby style dessert wine was crafted from five traditional Douro wine grapes grown on our estate. Opaque in the glass, this wine has notes of dried figs, blackberries, plums, cocoa, and exotic spice. Fine grained tannins create rich texture and a lengthy finish. Cellar for a decade or more.