



# BELL

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## Port Non-vintage Lodi, California

### Vineyard

The Port varieties used in the production of this wine were grown in the Lodi viticultural region of California. Located east of San Francisco Bay, the Lodi area enjoys a reputation for producing grapes rich in varietal character with great flavors. Many Old Vine vineyards are located within the region and the well-drained soil and warm summer climate, moderated by cooling bay breezes blowing in from the Sacramento River delta, makes the area ideally suited for port varieties.

This wine is produced from some of the classic Portuguese varieties. Touriga (36%) is rated the best variety for port. Planted throughout Portugal, it is a sound, healthy grape that has aromas of blackberries, elderberries and aloes when young. Tinta Cao (1%) is a low yielding, temperamental variety that is generally used for blending into the port wines. Trousseau (26%) is a small berried, small sized grape cluster that is medium yielding and is an important grape variety in the production of port.

In the production of port, the fermentation is stopped at a specific sugar and alcohol combination using high quality grape brandy. The various wines were then clarified and racked to barrel. Barrel aged wine of different ages were blended to create the final blend; which was then given an additional 12 months of barrel age in small French oak barrels. 21% is from 1997, 26% from 1998, 36% from 1999, 16% from 2000 and the balance from 2001. The wine was aged in small oak barrels for approximately 40 months. The wine was filtered gently prior to bottling.

### Tasting Notes

Deep ruby in color with rich fruit aromas, this wine has a rich, luscious mouth feel and soft, elegant tannins. The fruit concentration balances well with the alcohol and grape acidity to yield an appealing, elegant wine, bright on the palate, with great depth and concentration.

Having participated in many wine dinners, and observing the poor marriage of our Clone 6 Cabernet with chocolate based desserts, we decided to create our port especially for Bell wine dinners. With a hint of sweetness to satisfy the sweet tooth in everyone, this wine is a wonderful accompaniment to many desserts. This wine will continue to mature gracefully for many years.

### Technical Analysis:

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|----------------|--|
| Varietal       | Touriga (36%)<br>Trousseau (26%)<br>Souzao (21%)<br>Alvaralhao (16%)<br>Tinta Cao (1%) |
| Source         | Lodi, California   |
| Total Acid     | 0.38 gm/100ml  |
| pH             | 3.86   |
| Alcohol        | 18.1%  |
| Residual sugar | 9.5%   |
| Aging          | 40 months in barrel. Add'l<br>12 months in old Fr. Oak.                                |
| Production     | 384 Cases  |