

Blanc du Bois White Port

100% Texas Blanc du Bois Grapes



VINTAGE	VINEYARDS	HARVEST DATES	LAST PRODUCTION RELEASE
NV	Haak Vineyards, Austin County Vineyards, Rowland Taylor Vineyards, Starry Night Farms, Fleming Farms, Paradox House Vineyards, Grovener Estate Vineyards, Tosca Dev. LLC	Sept 2014, 2015 & 2017	Jan 2018

AWARDS

- NV **"TOP 10 Blanc du Bois"** – 2016 Texas Wine Journal
SILVER: 2017 Houston Livestock Show and Rodeo Wine Competition
SILVER: 2017 Lone Star International Wine Competition
BRONZE: 2016 Houston Livestock Show and Rodeo Int. Wine Competition
BRONZE: 2016 San Antonio Rodeo Wine Competition

WINEMAKING

Whole cluster pressing and cold settling are followed by a unique fermentation regimen that enables us to get our Blanc du Bois Port to an alcohol level of 17% without fortification. We do not use any brandy whatsoever to reach 17% alcohol but rather closely supervise the fermentation, making properly timed nutrient and sugar additions. The yeast strain is selected for its ability to ferment at higher alcohol levels. The result is a balanced Port with natural structure and a creamy mouthfeel that isn't masked or inhibited by overpowering alcohol additions. This port has been aged in American oak barrels for 30 months.

FOOD PAIRING

It has an affinity for cream based desserts such as crème brulee, banana pudding and creamy gelato but it can easily be served with creamy pasta dishes, and strong blue cheese such as gorgonzola.

WINEMAKER'S COMMENTS

This is a one-of-a-kind white Port with aromas of ripe peaches, honey, caramel, almonds, and sweet spices with hints of toffee and butterscotch. Have this with or as your next dessert. Serve slightly below room temperature.

Winemaker:

Tiffany Farrell

LAST PRODUCTION CHEMISTRY & PRICING DATA

RESIDUAL SUGAR: 7% pH: 3.67
TOTAL ACID: 6.05 g/L RETAIL PRICE: \$22.95
 ALC: 17% UPC: 8 30617 00002

750 ml bottle

