

**2009 Port  
Posada  
Sierra Foothills**

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**Technical Data**

**Harvest**

29.0% Touriga Nacional  
27.8% Tinta Ruiz  
21.0% Touriga Franca  
11.1% Tinta Cão  
11.1% Souzão

**Wine**

Alc. 18.5%  
pH: 3.68  
Total Acidity: 0.68 gm/100ml  
Residual Sweetness: 8.0%  
Bottling date: 29 Oct. 2011

**Winemaking Notes**

The Spencer family of St. Amant Vineyards have been a long time friends and contemporaries of ours Their thirty acre vineyard in the Jackson Valley of Amador County has the perfect micro-climate for the production of outstanding Portuguese varieties of grapes. After grafting some Zinfandel to port varieties in 1978, the Spencer's vineyard has become nationally known for the outstanding quality fruit he produces. Available only in very limited quantities we are very pleased to be able to continue getting their fruit.

In California there has been a long misunderstanding of the production of Vintage Ports. The sweetness of the Port is not a factor of using extremely ripe grapes (+30%) but a stoppage of the fermentation of normally harvested fruit brix (24% – 26%). I also feel that it is important to utilize the varieties that have traditionally gone into Portuguese wines. The results are in the fresh fruit aromas of our Port and not the raisined, pruned character that so many California display.

Our selection of fortifying spirits is also very important. We look for a product of moderately high proof, 168 proof (85% alcohol) and very clean in aroma. We have found a source that produces extremely clean alcohol not by distillation (the usual process) but by reverse osmosis. The fortifying alcohol is added during the fermentation to stop active fermentation and have a resulting alcohol to leave the new wine stable.

**Tasting Notes**

Our 2009 Port shows the complex aromas and smooth textures that have become the benchmark of WAV Ports. Abundant aromas of spice, blueberries, orange peel, plums and chocolate all interplay. The rich texture carries the flavors to a long lingering finish. While Tim Spencer liked to pair his ports with frozen Snickers bars, I think that you should enjoy Wofford Acres Port anyway you please.