



CLOS PEGASE  
NAPA VALLEY

## 2010 PORTICO PORT

Napa Valley

**P**ETITE SIRAH IS THE GRAPE WE PREFER for our fortified dessert wine because of its deep sumptuously inky color, powerful tannins and naturally effusive personality. Sourced from our Dunaweal Vineyard across the road from the winery to the south, this vineyard has a fine Bale loam soil with a gravelly layer and richer topsoil than our other vineyards. This combination grows rich fruit with unique spicy notes, enhancing the classic characteristics of Petite Sirah.

### HARVEST NOTES

Rainfall returned after several drier-than-average dry years, and this wet weather combined with very cool spring growing conditions pushed bud break, flowering and fruit-set back by at least two weeks at the front end of the growing season. Continued cooler weather in the early summer maintained the ten-day to two-week lag into veraison. This cool season was unexpectedly punctuated by a two-day heat spike into triple digits, with grapes at various sites experiencing some sunburn, which required subsequent removal prior to harvest. Cooler than average temperatures returned again in early September, but gave way to a welcome, warm and consistent Indian Summer in mid-October resulting in optimal flavor maturity and structural development across the board.

### WINEMAKING NOTES

After picking, the ripe fruit was crushed into tank and briefly cold soaked to enhance extraction of color and tannin. Fermentation proceeded for five days thereafter and we stopped further yeast activity by fortifying the wine with brandy, thereby retaining a sumptuous level of natural grape sugars in the wine. The wine was subsequently drained and pressed then racked to older oak barrels and moved to our caves for aging before being racked out of barrel after 35 months for bottling in April of 2013.

### TASTING NOTES

Our 2010 Portico is a sweet, voluptuous and rich dessert wine possessing inky color and intense aromas of blackberry liqueur, kirsch, dried Mission figs, black licorice and exotic spice. Luscious and juicy with vivid and intense fruit on the palate, the wine has a perfect balance of sweetness and acidity, promising a minimum cellaring potential of ten years.

### TECHNICAL INFO

**VARIETAL COMPOSITION**  
100% Petite Sirah

**HARVEST DATES**  
October 20

**AGING**  
35 months in 100% neutral  
French oak

**BOTTLING DATE**  
April 2013

**ALCOHOL**  
18.5%

**PRODUCTION**  
116 cases of 12 x 500mL bottles