

## WildAire Cellars 2010 Dessert Wine

*50 cases produced*

### Tasting Notes

We bottled this fun little dessert wine back in September after aging the wine in barrel for 2 years. This fortified wine is a blend of 75% Syrah and 25% Tempranillo made in the classic Port style. This wine has a rich texture, silky entry, and bold prune flavors that go well with, you guessed it, chocolate. Pair it with chocolate truffles filled with chocolate ganache.

### Winemaker Notes

The fruit was 100% destemmed and was inoculated with yeast and hand punched until reaching the perfect level of sweetness. Fermentation was then halted by adding brandy spirits. This left 7% residual sugar and an alcohol level of 19%. It was left on skins to macerate even further until pressing off at almost 30 days on the skins. It was left to age in barrel for 24 months until bottling in the early fall of 2012.

### Vineyards

**Folin Vineyard** is owned by Scott and Lorraine Folin and is in Southern Oregon near Gold Hill in the Rogue Valley AVA. With an average of 2500 degree days per growing season, they specialize in warm climate grapes with an emphasis on Syrah, Tempranillo, and Viognier. The elevation of 1300 to 1450 feet for this 25-acre irrigated vineyard has vines spaced on a VSP trellis at 8' X 4' for a vine density of 1360 vines per acre. The soils are made up of silty clay loams and sandy clay loams that are mixed with gravel. The massive clusters that come from this vineyard are just bursting with incredibly dark fruit flavors and abundant structure.

### Aging

Aged for 24 months in Oregon and French Oak

**Retail**                      **\$30 / Bottle**

