

BOTTLE JACK

2014 PORT

Santa Cruz Mountains



Winemaker's Notes

Bottle Jack's first Port was made from Zinfandel grown in the Santa Cruz Mountains. The grapes were harvested at the same maturity level as we pick for our typical Zinfandel, 24.5 brix. A neutral grape spirit with a very high alcohol content (86.3%) was added to the grapes during a partial fermentation to inhibit the yeast from converting the remaining natural grape sugars to alcohol and preserve the port's sweetness. After fortification, the wine was aged for 34 Months in a neutral oak barrel, then bottled without fining or filtering.

Ruby, the Bottle Jack Winery dog is featured on our label as a tribute to Winemaker John's side-kick and companion during long days and late nights on the job.

Tasting Notes

A medley of lip-smacking sweet blackberry, raspberry, fig, brown sugar and caramel. 19% alcohol content & 12.5% residual sugar makes this bottle intoxicatingly sweet and alluring.

Technical Info

Harvest Date: <i>September 10, 2014</i>	Cases Produced: <i>25</i>
Harvest Brix: <i>24.5</i>	Alcohol: <i>19%</i>
pH: <i>3.72</i>	Residual Sugar: <i>12.5%</i>
TA: <i>.65 g/100ml</i>	Aging: <i>35 Months</i>
Vineyards: <i>Zayante Vineyards</i>	Bottled: <i>August 5th, 2017</i>

Sharing wine with family, friends, laughter & love