

PIG S'TAI



CALAVERAS COUNTY
2006

2006 Calaveras County “Pig Stai”

TASTING NOTES

One of our **expert tasters** noted that the Pig Stai had lively flavors and aromas, and noted that it was “**sure to keep you regular.**” While we appreciate the sentiment, we’re not quite sure that’s the message we were looking for - not to mention that the **Powers That Be** tend to frown on health claims for wine. Be that as it may, we think you will find a lot going on in this little bottle. Aromas of **blueberries, blackberries and currants** combine with spicy aromas of **cloves and thyme**. Flavors of raspberries and currants fill your mouth. The port is balanced in terms of acidity, sugar and alcohol and **finishes with a long blackberry and spicy streak**. We’d say this Pig Stai is certainly perfect for sipping at home, or when you are **on the go**, if you know what we mean...

PRODUCTION NOTES

This wine is made in the traditional **Vintage Port style**. The grapes were grown at Chatom Vineyards here in Calaveras county. The **Touriga Nacional** grape is widely recognized as the highest quality port grape. It has structure, complexity and is the backbone of this port. The **Souzão** (shuh-ZAH-oh) brings color, acidity and weight to the blend. The grapes were hand-harvested and then crushed into small bins. The fermentation began with native yeast and slowly ticked away for about a week. When the sugar reached the right point, we **fortified** the wine with an unaged grape brandy. This process brings the alcohol level up to the point where it is toxic to the yeast, thereby **arresting fermentation** with a little less than 8% sugar left. After another day or so, the port is pressed off of the skins and racked straight to barrels for long-term aging. Before bottling, the alcohol level is **fine tuned** with a little more of the same spirit as during fermentation. The wine is then put through a very loose filtration to eliminate the solids and then bottled.

TECHNICAL NITTY GRITTY

Varietals & Vineyards:

52% Touriga Nacional from Chatom Vineyards
34% Souzão from Chatom Vineyards
14% Touriga Nacional from Silvaspoons Vineyard

Harvest Date:

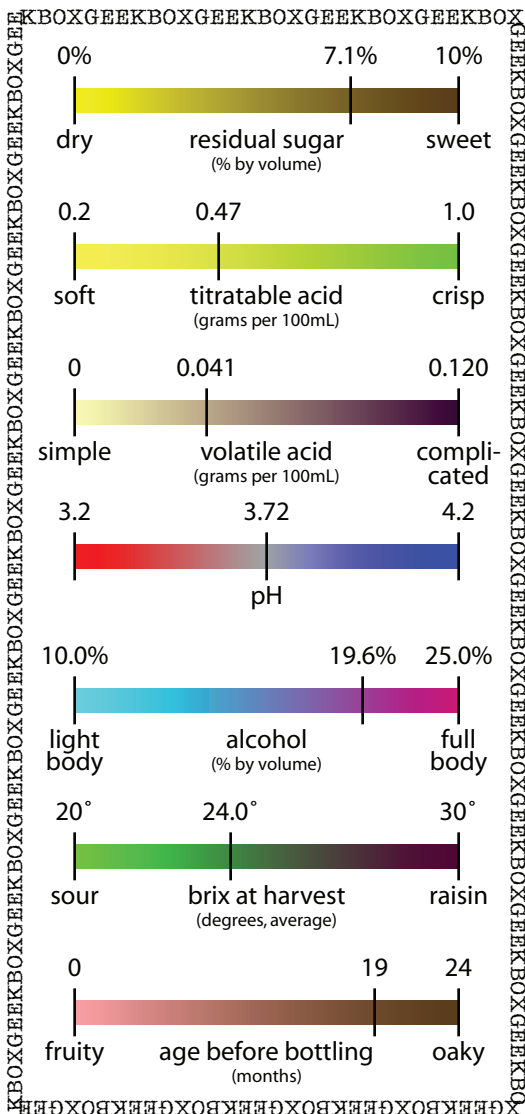
September 24th and 30th, 2006

Oak Program:

15% 1-year old French oak
85% neutral oak

Food Pairings: Happy Endings!

Chocolate, Sorbets, Cakes
Cigars and Honkytonk bars!



Still Confused? Don't be! Just check out our “Geek Sheet Cheat Sheet”