

LA QUINTA

Syrah Port

La Quinta refers to the great vineyard estates of Portugal, famous for their production of outstanding dessert wines. California also shares a long history of crafting fine dessert wines. Our warm, dry climate allows for the thorough maturation of grapes with ripe sugars and concentrated flavors. La Quinta is an invitation to enjoy the fine dessert wines of California's past.

La Quinta Syrah Port is produced exclusively from Syrah grapes grown in Paso Robles. Paso Robles provides an ideal climate for the complete ripening of this variety. The grapes are allowed to reach very high sugar levels (26-28 Brix) before harvesting. Natural yeast are added to the must to begin the alcoholic fermentation. At approximately 8-10 Brix, California brandy is added to kill the yeast and consequently arrest the fermentation. The resulting wine is sweet due to residual sugar. The young port is then aged in used French and American oak for at least two years. This maturation period concentrates flavors and adds complexity.

La Quinta Syrah Port is considered a ruby port due to its dark red color and rich, full-bodied style. Enjoy this wine after dinner with dried fruits, nuts, and fine cheeses, such as Stilton or Sharp Cheddar.

Variety: Syrah

Vintage: NV

Appellation: Paso Robles

Barrel Aging: 24 months (minimum)

Cooperage: French and American Oak

pH: 3.5

Alcohol: 18%

TA: 0.44 g/100 mL

