



Bottled

6/3/15

Appellation

El Dorado

Varietal(s)

Zinfandel

Quantity

133 Cases

Alcohol

19%

Hawk Creek Vineyard Ruby Port

2013 Charles B. Mitchell Vineyards

Winemaker's Notes

Port wines were historically produced exclusively in the Douro Valley in the northern provinces of Portugal. Port wine, also known as Vinho do Porto, is a fortified red or white wine. Port became very popular in England after the Methuen Treaty of 1703, when merchants were permitted to import it at a low duty, while war with France deprived English wine drinkers of French wine. The long trip to England often resulted in spoiled wine; then, fortification of the wine was introduced to improve the shipping and shelf-life of the wine for its journey. Port is typically a sweet red wine, often served as a dessert wine and comes in dry, semi-dry styles.

This Charles B. Mitchell Vineyards Zinfandel-based Port should be served around 65 degrees, in a narrow wine glass, and the glass should only be half filled. This keeps the alcoholic content from overwhelming the flavors.

Zinfandel wine may need decanting after many years of bottle aging, and could be enjoyed with Stilton or aged Wisconsin Cheddar Cheese before the meal as an apéritif. Port also goes very well with chocolate. Port aromas include pepper, smoke, truffles and black currant.

Food Recommendations: Chocolate, brownies with Port drizzled on top.

Charles B. Mitchell Vineyards

Charles B. Mitchell has been producing award-winning wines in the Sierra Foothills for over 20 years. In the early 2000s, he purchased the original UC Davis test plot and started to carefully tend our grapes to create some of the area's premier Zinfandels. After discovering the true potential of the region, Charles was instrumental in creating the thirty-three square miles known as Fair Play into an established American Viticultural Area.