



ELEVATION TEN

2014 After Ten Sierra Foothills

TASTING NOTES

After Ten is a Port-style dessert wine made from four grape varieties traditionally used in the production of Port. Fortified with brandy and aged for 2 years in small oak barrels, this wine is rich and balanced, with aromas of dried black currant, plum, tobacco, cedar and toffee.

WINE MAKERS NOTES

Our Port-style dessert wine is made using two of the four classic varieties traditionally used in the production of Port. The grapes come from the Sierra Foothills, with the Tinta Roriz originating in Calaveras County and the Touriga Nacional originating in Amador County. Unlike a vintage Port, this wine is fortified with brandy at a slightly higher level of sugar, and aged in neutral French Oak barrels for 2 years prior to bottling. As a result, the wine is round, smooth and velvety on release, and in addition to the black cherry and plum fruit aromas, it has developed a slight nuttiness usually associated with Tawny Port.

The two grape varieties were vinified separately and subsequently blended. The grapes were picked at an average of 24.5 Brix and fermented down to 12 Brix before adding brandy to stop the fermentation.

DETAILS

Appellation | Sierra Foothills (Calaveras and Amador County)

Harvest Date | Fall 2014

Vintage | 2014

Varietal Composition | 50% Touriga Nacional, 50% Tinta Roriz (which is also called Tempranillo in Spain).

Fermentation | aged in neutral French oak for 26 months

Alcohol Content | 18%

Release Date | May 2017

Case Production | 50 cases

