

# 2007 Insomnia Port

## Details

### Grape Variety/Origination

100% Tempranillo  
Conner Vineyard, Applegate Valley

### Growing Conditions:

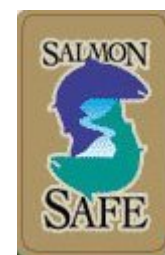
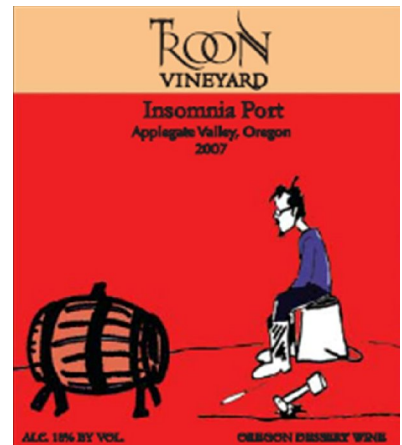
In 2007, the Conner Vineyard really started hitting its stride. We had a great crop with fabulous ripeness & balance.

### Winemaker Comments:

Although we'd like to say that we stayed up several nights babysitting the ferment, in reality, this wine was pressed and fortified under perfectly controlled, reasonable conditions in the early evening. Maybe we're finally getting a handle on this timing thing. Our third effort from the Applegate, all have been spectacular.

### Tasting Comments:

What strikes me about this port is its freshness and levity. No prunes and raisins here. Aromas of chocolate cherries, carrot cake, plum pudding, walnut, banana bread. Very exciting. Flavors and texture are clean and bright with a slight grip and extended finish but no syrupy stickiness, or hot burn. Very satisfying. This wine will age very well over time. It can be cellared for 25 years or more. One can enjoy this as a young Vintage port over the next 5 years.



## Fermentation

**Method:** Bin fermented for seven days, pressed & fortified with neutral spirit  
**Temperature:** 85F  
**Maloactic:** None  
**Length of Barrel Aging:** 12 Months

## Technical Data

**Alcohol:** 19%  
**Brix:** 25 B  
**pH:** 3.8  
**Free So2 at bottling:** 25.00  
**R.S. (g/L):** 10.5  
**Total Acidity (g/L):** 5.0 g/L

## Awards

## Pricing



**Silver Medal**  
**2009 Astoria Seafood & Wine Competition**

Wholesale Price \$

Suggested Retail \$