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# 2007 Vintage Port

## Winemaker Notes

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### 2007 VINTAGE PORT

This port is made from Portuguese varieties planted several years ago. The result is a port very true to character. It is rich and complex. The flavors match the aromas with suggestions of blackberry, cocoa, caraway and cassis.

**Made with Organically Grown Grapes.**

PRODUCED & BOTTLED BY  
SHENANDOAH VINEYARDS, PLYMOUTH, CA  
CERTIFIED ORGANIC BY: CCOF

[www.shenandoahvineyards.com](http://www.shenandoahvineyards.com)

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES



### DESCRIPTION

Made in the true Portuguese style from Portuguese varieties grown organically in our own vineyards, this port is rich and complex. Its aromas suggest blackberry, cocoa, caraway and cassis with a rich and satisfying follow through of ripe berry flavors.

### SERVE WITH

Pairs well with rich cheeses and walnuts or anything chocolate.

### SPECIFICATIONS

50% Tinta Roriz  
25% Tinta Francesca  
25% Petite Syrah

Aged 22 months in older small barrels.

Residual Sugar:	8.3%
Total Acid:	5.2 gm/l
Alcohol:	18.1%

### BOTTLED DATE

December 23, 2008, 286 cases bottled, 375 ml

### RELEASE DATE

January 15, 2009