



SCHWEIGER VINEYARDS
Spring Mountain | Napa Valley

Estate Bottled
CA Bonded Winery 5784

Port XIII

VARIETAL PERCENTAGE: *100% Cabernet Sauvignon*

AGE OF VINES AND SOIL TYPE: *24 year old vines planted in deep volcanic soils at a 2000' elevation*

VINTAGES INCORPORATED: *1997 (<1%), 1998 (<1%), 1999 (<1%), 2000 (<1%), 2002 (<1%), 2004 (<1%), 2005 (<1%), 2008 (<1%), 2009 (1%), 2011 (3%), 2012 (12%), 2013 (84%)*

AVERAGE HARVEST SUGAR: *28.99 degrees Brix*

AVERAGE FERMENTATION TIME/TEMPERATURE RANGE: *6 days, 68 -89 F*

FERMENTATION CONTAINER/MACERATION:

Open fermentation in a small container, punched down three times a day.

ANALYSIS AT BOTTLING

Alcohol: **18.6%** pH: **3.84** TA: **5.40g/L** VA: **0.30g/L** R.S.: **11.2 g/100ml**

LENGTH/TYPE OF AGING: *6-216 months in 5 year old 60 gal French Oak barrels.*

BOTTLED: *May, 2016*

APPROXIMATE LIFESPAN (under proper cellar conditions): *enjoy now through 2099 and beyond!*

CASES PRODUCED: *197 cases of 375 ml bottles.*

WINEMAKER: *Andrew T. Schweiger*

VINTAGE AND WINEMAKER'S NOTES: *This is the "Lucky Thirteen Edition" of port from the Schweiger Family. From our estate Cabernet Sauvignon grapes we created this smooth, intense port. Crushing of the berries is minimized to increase color extraction resulting in a fermentor filled with whole berries. During the fermentation, the wine is punched down three to four times a day, slowly liberating juice from the berries to the fermenting must. Around twelve degrees brix is when the real magic occurs: the brandy addition. Our brandy is produced by our friends at Germain Robin in a traditional alambic still to 142 proof. The sudden spike in alcohol content from the brandy addition arrests the fermentation, leaving the natural sugar from the grape in the finished wine. The wine is then aged solera style, with different vintages being blended together producing the most complex aromas and flavors possible. Enjoy with family and friends. ONLY FOUR BARRELS PRODUCED.*

