

— Est. 1970 —

TERRA
d'ORO



ZINFANDEL PORT

AMADOR COUNTY

VINEYARD INFORMATION

Terra d'Oro Non-Vintage Zinfandel Port is a fortified red dessert wine produced from Zinfandel grapes sourced from the rolling foothills of Amador County, a region known for creating elegant, rich and full-bodied Zinfandel. A combination of vintages of late harvested grapes creates a seductive history of our Port in one glass.

WINEMAKING

Terra d'Oro Zinfandel Port is the last project during harvest, allowing the grapes' sugar levels to rise and the acid levels to slowly fall, creating a sumptuous and sweet wine. After the Zinfandel grapes are crushed and de-stemmed, the must is inoculated and begins fermenting in stainless steel tanks. During fermentation, yeasts convert sugar to alcohol while extracting ripe juicy fruit flavor, tannin and color from the grape skins. Once the wine reaches a carefully chosen sugar level, the addition of un-aged grape brandy — a process known as fortification — is introduced. After fortification, the high alcohol levels stop fermentation and help extract even more flavor from the skins. The leftover residual sugar gives the wine its sweet edge. Using a traditional "Solera" style method of aging, the newest vintage is blended with several previous vintages. The Zinfandel Port is aged in a combination of French, American and Hungarian oak barrels creating a velvety, rich and polished dessert wine.

TASTING NOTES

Terra d'Oro Zinfandel Port's amazing aromas evoke raisined berry fruit, candied dates, caramel, dark chocolate and orange peel. Rich flavors of cocoa, toffee, raisin and coffee follow through to a full-bodied, medium-sweet palate with a long finish. Terra d'Oro Zinfandel Port is the perfect wine to enjoy on its own and pairs well with dark chocolate and decadent Ganache. For a savory combination, try it with Stilton cheese and toasted walnuts.



ALCOHOL: 18.9%

T.A.: 0.6

R.S.: 11.5%

SIZES: 375ML and 750ML

SRP: \$12/\$24