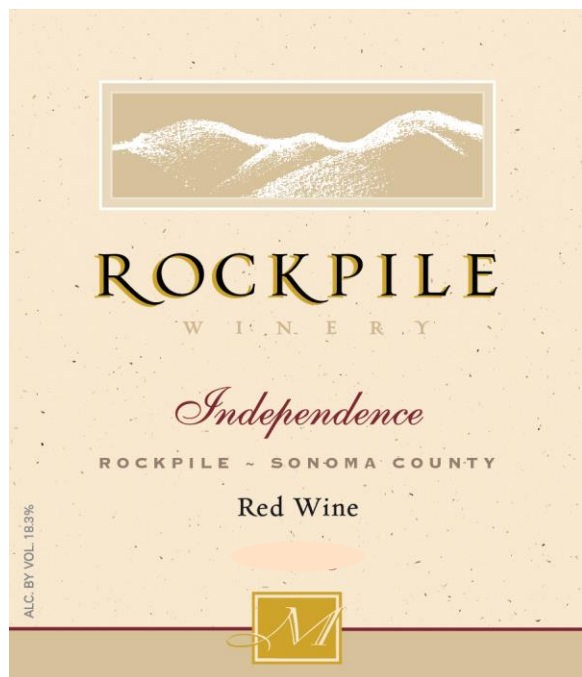


# 2014 Rockpile *Independence* Port



Production:	Approximately 248 cases
Appellation:	Rockpile
Composition:	25% Tinto Cao, 25% Tinta Madeira, 25% Touriga Nacional, 25% Sousão
Vineyards:	Independence
Alcohol:	18.3 % by volume
Aging:	20 months in oak barrels 80% French 20% American

## Winemaker Notes

Port has always been a passion of mine. Some of my fondest family memories revolve around the dinner table: great food, great wine, and of course, finishing the evening off with a great bottle of Port. In 1999 when we started planting our Rockpile vineyards, I seized the opportunity to fulfill one of my wine aspirations: to make a vintage port using authentic Portuguese varieties. We planted four of the primary varieties used in the production of Port and we have exhausted every effort to make this wine as true to a vintage port as possible.

The 2014 “Independence” has beautiful contrast of extravagance and restraint. The aromatics are dominated by hedonistic flavors of baked pecan pie, vanilla bean, and dried apricot. The mouthfeel is viscous, enveloping every nook and cranny of your palate. Complex flavors of shaved nutmeg and dried herbs add to the depth of this wine. The finish shows the restraint: fine grained tannins lie just beneath the surface, accented beautifully with balanced acidity. While this wine is more than enjoyable now, it will benefit from a year or two in the cellar and age gracefully for the next 10-15 years.

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