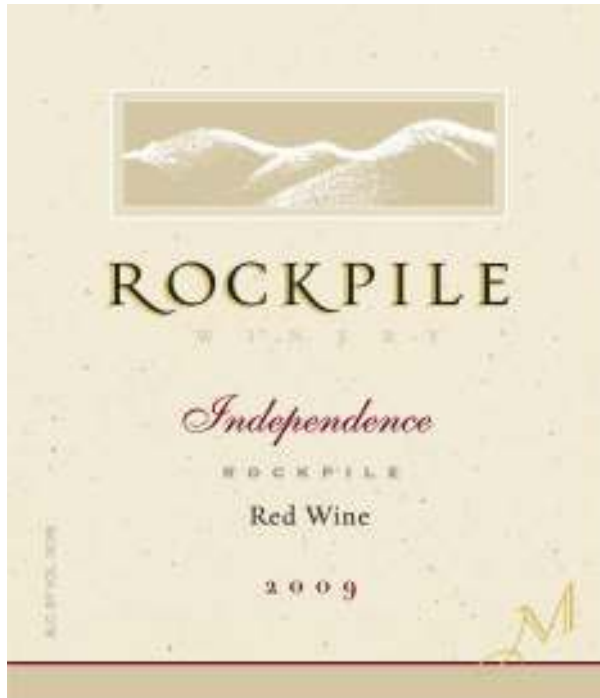


2009 Rockpile Independence



Production:	Approximately 247 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 2009 Independence is a beautiful blackish, purple color. The viscosity of the wine is apparent from the second you pour it, the legs cling to the glass; further expressing it's depth of color. Rich aromas of chocolate and sweet oak are complemented by the fragrance of dark fruits. Flavors of blackberry cobbler and cherry pie exemplify the fruit. Full in the front palate without any sharp edges, structured tannins lay just below the surface. Complex flavors of tobacco, minerals and toasted almonds mesh beautifully with the ripe berry fruit. The finish is surprisingly lush and long for such a young wine. The great balance of the 2009 vintage makes this wine enjoyable with desserts or otherwise sweet dishes and certainly on its own! This wine should age well over the next 10-15 years.

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