



**2006 Lachini Vineyards Pinot Port, Willamette Valley, Oregon**

**Release Date – November 1<sup>st</sup>, 2007**  
**Alcohol – 20%**

**Harvested on October 3<sup>rd</sup>, 2006**  
**100% Pommard clone from our oldest block at our Estate vineyard**  
**Aged for 12 months in a new French Oak barrel**

**Total case production (12-bottle case equivalents) – 49**  
**U.S. suggested retail bottle price - \$24.00/375 ml**  
**FOB \$156/case, \$13/btl**

**Winemaker: Peter Rosback**

Our first effort with a dessert wine; yet thankfully not Peter's. We decided upon this sweet gem after agreeing if there ever was a high-sugar, optimal vintage for physiological ripeness, 2006 would certainly fit the bill. This dessert-style wine was crafted by using very ripe Pinot Noir and an artisan made eau-de-vie. It is wonderfully aromatic, very rich and smooth, truly a remarkable wine.

**TASTING NOTES**

*Enters with a seductive, understated nose of Bing cherries and a hint of smoky tar. Ruby color, it is a delicious, medium-bodied wine with loads of sweet, candied bright fruit and subtle flavors. Finishes with a touch of exotic spices and modest tannins. This baby should lay down fine for 5-10 years+... if you can keep your honey's hands off it! It begs for some blue cheese, nuts or a cigar!*

