



### 2007 Lachini Vineyards Pinot Port, Willamette Valley, Oregon

Release Date – November 22<sup>nd</sup>, 2008  
Alcohol – 20%

Harvested on October 14<sup>th</sup>, 2007  
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 - \$25.00 / 375 ml

Winemaker: Peter Rosback

Our second effort with a dessert wine; yet thankfully not Peter's. We decided to continue this sweet gem after agreeing there was plenty of ripeness (translating to high-octane sugar), 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. Last year, this wine also sold out fast; so don't wait until Valentine's Day to win your honey's heart! Also great with chocolate and blue cheeses. ***Only 49 cases were produced!***

#### 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!*

