



cultivar

P O R T

A L E X A N D E R V A L L E Y

2014

2014 Vintage Notes

Alexander Valley, located just north of Healdsburg in Sonoma County, had a terrific growing season in 2014. Winter saw rain arriving in abundance in February. A warm spring laid the groundwork for early budbreak, and the growing season ran ahead of schedule all year. Harvest itself was unusually condensed. Crop size was also lower than usual, but with exceptional quality.

2014 Port Alexander Valley

Cultivar Wine is proud to present our first Port wine, just in time for the holidays: the 2014 Alexander Valley Port. Created in the Tawny Port style, this decadent dessert wine greets the nose with layers of caramel, dulce de leche, and orange peel. Warm waves of spun sugar, maple, and dark chocolate roll across the palate, ending with a creamy, mocha finish that seems to linger forever.

Our Port is for after-dinner sipping by the fireplace, or to pair with your favorite Macanudo or Romeo Y Julietta cigar. As a digestif, our 2014 Port pairs exquisitely with pecan pie, Bouche de Noel, triple chocolate layer cake, or an assortment of cheeses. The best part is, we bottled our Port in 750ml bottles, so you'll have enough to cook with as well. Use it to create port wine reductions for smoked game meats.

Varietal Production Appellation Aging

Cabernet Sauvignon

48 Cases

Alexander Valley

Six years in neutral French oak barrels

