



Meyer Family Port Technical Sheet



The Modified Solera

The modified solera is our modern take on an old blending system. Each year since 1987, we rack a blend of over twenty vintages of Port from barrel to tank. The newest vintage is then added to the blend, the barrels are washed, and the Port is racked back into the barrel to wait another year. This creates an extremely consistent product, although slightly older and more complex with each passing year.

Tasting Notes

This is the ninth bottling of Meyer Family Port. This Port displays aromas of baked fruit and cooking spice, along with warm notes of alembic Zinfandel brandy. Although rich and round on the palate, an earlier harvest retains sufficient acid to balance its lush flavors of sweet cassis and brandied cherries. Five-years in neutral oak has created a long, concentrated finish allowing this port to pair beautifully with artisanal blue cheese, Intense chocolate desserts, fresh fruit, or a good cigar.

Winemaking Notes

Old-Vine Zinfandel was hand-picked into half-ton bins at about 24 brix. Fruit was destemmed and crushed into half-ton open top fermentors. The must was cold soaked and punched down twice a day for three to five days. Ferments were then inoculated and punched down three times a day for an additional three to six days. Fifteen to twenty gallons of brandy, dependent on proof, was added once ferments were at 11 brix and ferments were Immediately pressed and chilled, and later racked to barrel.

Meyer Family Port Facts:

Appellation:	California
Grape varieties:	Old-Vine Zinfandel
Spirit:	Pot-Still Brandy
Residual Sugar: Alcohol by Volume:	60/0 18
Barrel Age:	15 years on average
Age at Release:	9 years
Bottle Size:	500ml, 3L
Package:	6 bottles/case
Suggested Retail:	\$35 (500 ml) / \$220 (3L)

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