



**R & B Cellars
Madera
Fortissimo
Dessert Wine**

Vineyards:	100% Ficklin Ranch Madera CA
Composition:	50% Tinta Madeira 50% Touriga
Bottled:	February 2010
Released:	March 2010
Production:	200 Cases

Vineyards

To get the best fruit, you go where the right climate and soils are. For our Fortissimo “Port” Dessert Wine, that meant going to Madera, CA and the venerable vineyards of the Ficklin family. The vineyard is 65 years old and was planted in December of 1945. The climate of the Central Valley very closely mimics the growing conditions in Portugal’s Duoro Valley, the cradle of great ports.

The Wine

The fruit was harvested in late September, hand sorted and then crushed and fermented. When the residual sugar dropped to about 10%, un-aged high proof brandy was added to arrest fermentation. The brandy is 170 proof and thus increases the alcohol from 13.5% to 18.9%. The sweetness from the residual sugar masks any alcohol and the two provide balance and depth to each other.

Winemaker’s Comments

This “port” is made from traditional Portuguese grapes and in the traditional Portuguese manner. The age of the vineyard shows in the richly developed and flavorful fruit. This wine shows a lush array of plum, cherry, tobacco, and leather. The richness is mouth filling and the finish shows hints of hazelnuts and dark chocolate and goes on forever. To be enjoyed alone, with a fine cigar or for a lighter dessert treat, drizzle some over a good vanilla ice cream. Ice cream never tasted so good!