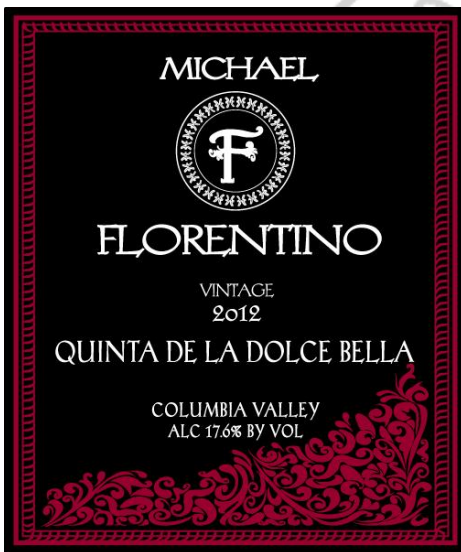


Michael Florentino

2012 Quinta de la Dolce Bella

“House of the Sweet Desert”

Columbia Valley, AVA



The Vintage:

The 2012 harvest turned out to be an exceptional year and most growers and winemakers were very excited about it! It was over all, above average in temperatures, which allowed for better ripening. Acidity was lower, and pH was in the normal range. The growing season varied by month. We had a very warm April, with record breaking temps, followed by a wet and cool June and stormy July. August was very hot and dry. During crush time, the weather was very pleasant, which was a big change from last year and made for a nicer wine making experience!

Tasting Notes:

This combination of Portuguese grapes, Touriga Nacional and Sousa, combined with the Italian Primitivo is a truly wonderful blend. The Primitivo comes through with the bright strawberry and red licorice, and adds a little spice, then the Touriga Nacional adds the complexity and depth with some Bing cherry, black berry and leather. The sousao then adds a touch of raison and darkness into the finish.

Blend

Touriga Nacional:	28%
<u>Sousão</u> :	7%
Primitivo:	65%

Production

193 Cases 375ml bottles

Wine Makers comments

We originally had two barrels of Primitivo port and two of a combination of the three mainly Portuguese grapes. The Primitivo was a cherry bomb with all that up front fruit. The Touriga Nacional had that great depth, black cherry and leather/Tabaco flavors. When we combined them after a year, everyone agreed the two were good, but they were great together. Hence, one port was created.

Vineyards:

Touriga Nacional– *Upland Vineyard, Snipes Mountain*
Sousão – *Upland Vineyard, Snipes Mountain*
Primitivo – *Coyote Canyon – Horse Heaven Hills*