

Edgefield 2005 Fireside

Port-Style Wine, Oregon



Release date: 6/12/09

Production: 309 cases, 500ml bottles
3.83 pH
6.5 TA
20.1% Alcohol
100% Zinfandel

Tasting Notes: This ruby ‘port-style’ wine was made in the traditional method of harvesting and fermenting overly ripe grapes and stopping fermentation mid way by adding neutral grape spirits, leaving the wine high in sugar as well as alcohol. The 2005 Fireside has aromas of raisins, figs, brown sugar and caramel. Due to its 20% alcohol and high residual sugar, it is an age worthy wine that will gain complexity and mellow over the next decade.

Serving Notes: 3oz pour by the glass.
16 oz per bottle = 5 glasses with a smidgen left over.
3 week shelf life.

Food Pairing: Foods that best compliment our 2005 Fireside Zinfandel are chocolate based desserts, ice cream, cookies, fudge, and roasted nuts.

Fun Facts: Just like with Champagne, only wines made in Portugal can be labeled port. Port originated in northern Portugal’s Douro Valley, and since they were shipped out of the city of Oporto, were named as such. Today some port wines are labeled “Porto.” There are many styles of port, but only four categories: white, ruby, tawny and vintage. Once you get the hang of these four categories, deciphering labels and styles becomes easy.