Edgefield 1994 Late Bottled Vintage Fireside Zinfandel

Sweet Dessert Wine, Oregon

Release date: November 12th, 2011

Production: 36 cases, 500 ml bottles
$41.25/bottle, $11.75/glass, $35 to-go and $378/case
22.8% alc. 15.5% Residual Sugar, 3.75 pH, 7.9 g/l ta

Tasting Notes: Light garnet in color with bricking at the rim, this traditional tawny style port has dried fruit aromas of prune, fig and raisin, coupled with a rich bouquet of caramel, nuts and mulling spices. Warming and sweet in the mouth, it is a perfect after-dinner drink, to be enjoyed on its own, with dessert, or, for a traditional pairing, try it with a piece of Stilton cheese.

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 complement our 1994 LBV Zinfandel Fireside are dark chocolate based desserts, nut cookies, spice cake, roasted nuts and blue cheese.

Fun Facts: If we were in Portugal, we might be calling our LBV a Colheita (cuhl-YAY-tah). A Colheita is a tawny Port that is made with grapes all sourced from the same vintage, as opposed to the majority of Tawny Ports that are blends of many different vintages. It is different from a vintage port in that its primary characteristics are a result of extended barrel age whereas vintage ports are characterized by extended bottle age.