

# *Edgefield 2006 Fireside Zinfandel*

## *Sweet Dessert Wine, Oregon*



**Release date:** 3/15/2011

**Production:** 98 cases, 500ml bottles  
3.81 pH  
6.4 TA  
19% Alcohol  
11.3% Residual Sugar (113 grams/liter)

**Tasting Notes:** This ruby ‘port-style’ wine was made in the traditional method of harvesting and fermenting extra ripe grapes and stopping fermentation mid way by adding neutral grape spirits, leaving the wine high in natural grape sugar as well as alcohol. The 2006 Fireside has aromas of dried blueberries and cherries, brown sugar as well as hints of anise, spice and black tea. It is full in body and has a long, creamy finish complemented by hints of spice. Due to its 19% alcohol and 11.9% residual sugar, it is an age worthy wine that will soften and gain complexity 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 2006 Fireside Zinfandel are dark chocolate based desserts, berry desserts, salty cheeses and roasted nuts.

**Fun Facts:** Although we produce our Port Style wines with Zinfandel grapes, traditional Port Wine producers in the Douro Valley of Portugal use a blend of up to 80 different grape varieties, including Touriga Nacional, Tinta Barroca, Touriga Franca, Tinta Roriz (aka the Tempranillo of Spain!), Tinta Cão, Sousão, Tinta Amarela and Mourisco for Red Ports and Gouveio, Malvasia and Viosinho for White Ports.