

## 2010 Estate Toucanet

Mutage d'esprit Sweet Dessert Wine

## 2010 in the vineyard

Winter rainfall was heavy on the central coast and spring seemed very cool and lingering. When I look back on my records, in hindsight, it was the most inconsistent weather I've tracked. In July, I note that the vineyard was at least two weeks behind normal and for that can mean rain and the loss of our crop. The cool weather slowed color change and forced extra green growth on the vines. The Estate Petite Sirah developed on the vine long before the Zinfandel, and during the last week of September we were struck with a heat wave that helped ripen the Petite – but damaged much of the Zinfandel.

Toward the end of the heat wave we began night-picking the Zinfandel, and on September 30<sup>th</sup> we picked all of the Petite Sirah. Rain struck us on October 5<sup>th</sup> and we knew the rest of this vintage's Zinfandel was lost. We removed the nets on October 18<sup>th</sup>, and more rain arrived on the 19<sup>th</sup> and the 25<sup>th</sup>. The small amount of Zinfandel we picked produced one of our best Estate Toucanet dessert wines to date. And with the Estate Petite Sirah, we totally lucked out.

Produced from 90% Estate Zinfandel and 10 Estate Petite Sirah, this sweet dessert wine is made in the style of age-worthy Porto wines. Our Estate Toucanet is a wine produced from the desire to make an entirely estate based Porto styled dessert wine.

## The finished wine...

Bottled: August 30, 2012

Alcohol: 19% RS: 10.1%

Release: 90 cases (500ml)

1 case (750ml)

Aging in fine oak barrels for 22 months produced an incredible and lovely sweet dessert styled wine that tastes of bright sweet fruits, deep raspberry liquor, wild cherry-vanilla, with rich hints of mocha.