

# TOUCAN WINES

## Estate Toucanet

Mutage d'esprit  
Sweet Dessert Wine

Our Estate Toucanet is the premier release of a wine produced from the desire to make an entirely estate based Porto styled dessert wine. Produced from both Estate Zinfandel and Petite Sirah, a blend of three barrels from our 2007 vintage and one from our 2008 late harvested vintage, all of which have been fortified or Mutage with brandy spirits distilled from our 2006 Estate Zinfandel and aged in mostly new fine oak for up to 22 months. This sweet dessert wine is made in the style of age-worthy Porto wines.

Select estate Zinfandel and Petite Sirah, harvested from our small vineyard, once crushed, was cold soaked pre-fermentation for several days. A slow fermentation with special yeast ended with the fortification of fine brandy - Mutage d' esprit.

*Gold, Pacific Rim Wine Competition 2010*  
*Silver, Los Angeles Int. Wine Competition 2010*

### 2007 in the vineyard...

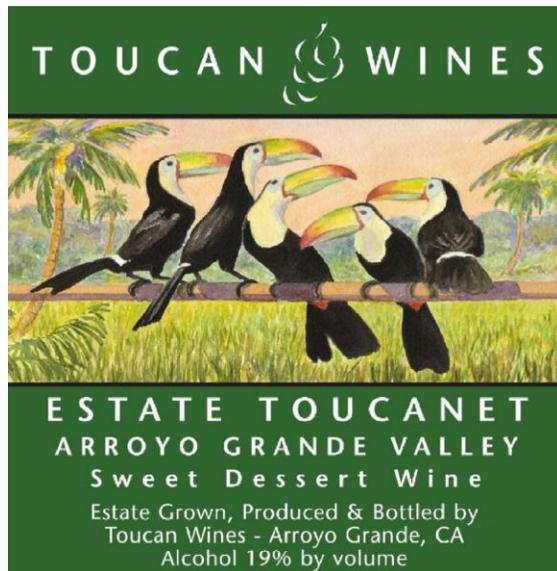
A dry and cold winter allowed us to complete pruning in January, but nights of hard-freezes for a seven days damaged water lines, foliage on trees and ultimately meant the end for several vines in the vineyard. The rains never came in spring and drought conditions resulted in early stress in the vineyard forcing less established vines to give up their fruit. Vines less stressed by the draught set less fruit than normal on a schedule more typical of 2004 or 2005 vintages. The clusters and the berries formed this year were both smaller and more concentrated. The consistent warmth and relatively dry weather that dominated the growing season also produced less foliage on the vines, fewer weeds and overall the yield was less than expected. Very little vine thinning was required in July to expose the fruit to sun and air-flow. As veraison started we noticed the vines slowing and starting an early seasonal shut-down. By mid August the vineyard was entirely netted and we began our wait for harvest.

### The finished wine...

Bottled: July, 2009  
Acid: .65 / 3.38pH  
Alcohol: 19%  
RS: 12%  
Release: 300 six pack cases  
(500ml)

Aging in fine oak barrels for up to 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.

Presented in 500ml traditional Porto bottles and sporting a new image of five Toucans, this wine is ready to enjoy now and will hold for up to ten years with proper storage.



# T O U C A N W I N E S

## Hand Crafted, Estate Grown, Limited Production Wines

Toucan Wines is a husband and wife run micro-winery and 3½ acre vineyard producing hand-crafted estate grown Zinfandel and Petite Sirah wines with a total limited estate production of about 300 cases.

Toucan Wines is located on the beautiful central coast of California, deep in the foothills of the Arroyo Grande Valley AVA. Our small 3½ acre hillside vineyard is planted to "old clone" head-trained Zinfandel and Petite Sirah vines known for low-yields, looser clusters and balanced fruit. Our micro-climate helps produce an elegant yet forward Zinfandel and Petite Sirah with rich varietal flavors and balanced acidity - making our wines the perfect selection for fine food. We produce every wine without adjustment, and each is carefully aged in only the finest new oak, then hand-bottled unfined and unfiltered.

Husband and wife, Doug Timewell and Terrie Leivers farm the vines and produce the wines, we truly are a family winery - we planted the vineyard, we perform the vineyard work, and we produce and bottle the wines in our winery located next to our family home. Small by any standard, micro-winerries like ours are focused on quality - it's our focus, attention to detail, and limited production that helps set our wines apart.

Doug Timewell and Terrie Leivers

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***or***

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