



## YAO MING HOMEPORT 2016 CALIFORNIA DESSERT WINE

### **Tasting notes:**

Deep purple color and rich hue. The nose is succulent and shows layers of fruit flavors. Blueberry, rich strawberry and red currant notes are apparent. Soft notes of vanilla and violet and toast provide aromatic richness. The texture is supple and juicy to show off the 2016 vintage. The pallet is lush with long core texture. Pure viscosity. Aging – you may want to leave a bottle for your grandchildren!

### **Wine Facts:**

- Vineyards: Vineyards range from cool mountainside sites in south Napa Valley and to our Sonoma Ranch in Dry Creek Valley. We hand tend all vines in each individual vineyard block.
- Harvest: Late October 2016. Grapes were harvested at an average of 32.4°Brix.
- Winemaking: All of our fruit is hand sorted and fully destemmed to small stainless-steel tanks with no crushing. Cold soaks (5-7 days), warm fermentations (85-90° F), and moderate pumpovers (twice a day or less) were done this year in order to express the 2016 vintage. Total skin contact ranged from 19-34 days with all fermentations being carefully basket pressed and put to barrel on full fermentation lees for ML. Wine was fortified at 9% RS. Racking was twice per year with only one assemblage being done to allow the blend to “marry” in barrel. Native yeast and ML used with only small lots conducted using cultured Bordeaux isolates.
- 2016 Blend: 35% Cabernet Sauvignon, 35% Zinfandel, 30% Syrah.
- Cooperage and Aging: 75% new barrel; 100% French oak. Total time in barrel: 23 months
- Bottling: September 2018. 75 cases produced. These are 500ml bottles.
- Final bottling technical information:
  - pH: 3.75
  - TA: 5.6 g/L
  - Alcohol: 18.8 %
- Release date: Holidays 2018.