

BENSON | FERRY

Vineyards

California Port



Situated in the heart of California at the confluence of the Mokelumne and Cosumnes rivers, Benson Ferry celebrates a rich farming heritage. Here the Stokes family grape growers for three generations, draw on local estate and other select vineyards throughout California to produce premium wines of generous fruit character.

Vineyards

This rare premium California Port comes from a Lodi vineyard planted to five Portuguese grape varieties. These varieties thrive in the warm corner of the Lodi viticultural area in which they are grown, producing grapes of impressive character and balance.

Winemaking

The various grape varieties were harvested and crushed together to create a “field blend.” The juice and grapes were partially fermented in temperature-controlled stainless steel tanks, after which the juice was pressed off the skins and fortified with a predetermined amount of grape brandy to achieve the alcohol level and residual sugar characteristic of traditional Port. The young wine then was racked into seasoned small oak barrels, where it aged for 18 months. It was bottled in August of 2005.

Tasting Notes

Intense blueberry, blackberry, licorice and spice dominate the forward aromas and full-bodied flavors of this superb California Port. True to its inspiration, it combines fruit, sweetness, structure and “grip” (a bit heat from the brandy) in a style that encourages both winter savoring and chilled summer sipping. Already delicious, Benson Ferry Port should develop beautifully in the cellar, if the lucky buyer can resist the temptation to open it!