



**Harvested** 2009, 2010, 2012

**Alcohol** 20.0% ABV

**Cases** 290

**Formats** 500 mL

**MSRP** \$25

NV  
*Almirante*



PORT  
AMADOR COUNTY

Among the pioneers who introduced Sangiovese to the New World, the Gullett family is renowned for making “California’s Best Sangiovese.” In 1985, they set out with the singular goal of making Vino Noceto California’s premiere Sangiovese producer. From just three producing acres and 110 cases in their inaugural 1990 vintage, they now farm over 25 acres and produce 10,000 cases per year, including ten different Sangioveses, a frizzante Moscato, an old vine Zinfandel, Barbera, and Pinot Grigio.

A true port made with traditional Portuguese grapes, Almirante translates to “Admiral” — in honor of owner Jim Gullett’s father who retired as a Rear Admiral in the U.S. Navy.

VINEYARDS

A field blend of four traditional Portuguese varieties — Touriga Nacional, Tinta Cao, Tinta Amarela, and Tinta Roriz — from organically-farmed Clockspring Vineyard in Shenandoah Valley, Amador County.

WINEMAKING

Fermented in open-top bins, the juice was carefully monitored and grape brandy was added to stop fermentation. The wine was then aged 3-6 years in neutral oak barrels before bottling. The current offering is a non-vintage blend of 2009, 2010, and 2012 vintages.

THE WINE

A ruby port with hints of tawny, Almirante is deep ruby red in color and fruit-packed — a true Port from typical Portuguese varieties. Like any traditional port, it will reward by many years of cellaring. Pairs well with Stilton or other blue cheeses, fruit, and nuts, or enjoy all by itself.

WINEMAKER: Rusty Folena