

2017

PORT WORKS FIG'N AWESOME GRAPPA CALIFORNIA

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Most grappas are made from the dry pomace left after pressing the grapes. Because we press by foot, our pomace is laden with delicious port. The grappa is distilled in a copper Armagnac still by our neighbor, Stillwater Spirits, to 150 proof, retaining a hint of the varietal character. After distillation, we divide the grappa - one portion ages in stainless steel (Unwooded), one portion ages in one of our retired port barrels (Reserve), and the third portion steeps with figs purchased directly from a Central Valley grower (Fig'n Awesome). We cut the alcohol to 80 proof by slowly adding distilled water. The final result is a trio of exceptional spirits.

TASTING NOTES:

- Very clean, floral, full-bodied. Reminiscent of a well-made tequila. - Aged 2 years in a retired port barrel. Tastes of fine whiskey and just a hint of sweet, port character. - Rich flavors of figs and apricots, with a hint of sweetness. Smooth, lingering finish.

SRP:

\$40 Bottle / \$480 Case



TITLE

Port Works Fig'n Awesome Grappa
California

PRICE

\$400.00