

# CANYON WIND

*"We're really focused on letting the grape do the work and of allowing what you did in the vineyard to become the liquid you'll be working with."*

*-Jay Christianson  
Second Generation, Canyon Wind Cellars*

## WINEMAKER'S NOTES:

One of the grapes that has long fascinated us at the vineyard, our planting of Cabernet Sauvignon, at a very young age produced wines of tremendous depth and integration that were nothing short of astounding. The 2006 Proprietor's Reserve Port is one of those great things that can come from having a fascination with Cabernet Sauvignon.

This Port actually began with some bulk 2005 Cabernet Sauvignon that was sent to Peach Street Distillers in Palisade. There our cabernet was distilled into a raw brandy of approximately 185 proof. During the following season, we hung some Cabernet Sauvignon on the vine for an extra two or three weeks to produce an increase in sugar and allow some raisining to occur. Once fermentation was nearly done, we added raw brandy, leaving 6.2% sugar. The Port then spent three years in neutral oak barrels. This estate-produced dessert wine exhibits delightful cabernet fruit feel while still keeping true to vintage port style.  
278 cases produced.

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CANYON WIND

PROPRIETOR'S  
RESERVE



GRAND VALLEY  
2006  
PORT  
COLORADO

ALC 18.0 VOL

## WINE PROFILE:

VARIETAL BLEND:  
100% CABERNET SAUVIGNON  
VINTAGE:  
2006  
APPELLATION:  
GRAND VALLEY AVA  
TERROIR:  
100% RIVERSIDE VINEYARD

## TECHNICAL DATA:

ALCOHOL:  
18.7%  
WINE ACIDITY:  
0.99g/100ml  
WINE pH:  
3.89