



# PORT O' CALL

SONOMA VALLEY PORTWORKS NEWSLETTER



WINTER 2010

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## And the accolades just keep rolling in!

2009 was a great year...

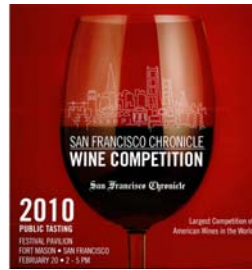


It started in May with a feature article in the San Francisco Chronicle. Shortly thereafter we were told that our Aris 2005 Petite Sirah was awarded **95 points, Gold Medal, and Best of Class** at the California State Fair, and our Aris 2005 Petit Verdot port was awarded a **“Highly Recommended”** rating at the Beverage Tasting Institute’s World Wine Challenge.

Mid-year, we received the results of the San Francisco International Wine Competition where both Maduro port and A3 muscat were awarded **Gold Medals**.

In the fall, we were featured in the San Francisco’s Nob Hill Gazette, and the Napa Valley Register by syndicated wine writer Ed Schwartz where he claimed that all our after-dinner wines were **“world-class sips.”**

2010 is starting off to be even better. In January, Ed Schwartz selected our Duet after-dinner sherry as one of his **“Top Ten Sips of 2009.”**



And, we just got the results of the 2010 San Francisco Chronicle Wine Competition, The largest judging of American wines in the country. With over 4900 wines entered.

Only one third were recognized. All 6 of our after-dinner wines medaled. Maduro port received a **Gold Medal** and Duet was graced with a **Gold Medal** and **Best of Class** designation.

## We’ve got the post-holiday blues!

And now you can too...

During the entire month of January, we will be pairing our Aris petite sirah and petit verdot ports with a selection of blue cheeses – Colston Basset Stilton Blue (England), Rogue Creamery Oregon Blue, St Augur Blue (France), and Point Reyes Creamery Blue.



February we will be pairing with a chocolate...! To keep up with all that we’re doing, check out the “events” tab on our website, or become a fan on Facebook