



PORTCULLIS  
2011 Marionberry Dessert Wine

**Technical Notes**

Field: Perez Field – Five Cent Farms  
Appellation: Dayton, OR – Willamette Valley  
Harvest Date: 07/22/11  
Tonnage: 0.27 (540 lbs)  
Brix: 13.0o adjusted to 24.6 o  
pH: 3.25  
TA: 9.5g/L

**Processing and Fermentation:**

The fruit was cluster and berry sorted by hand. The must was then cold soaked for 21 days, during which I did 1 pump-over per day. I used BRL 97 yeast for fermentation. Fermentation took 10 days, and the must received 3 manual punch downs per day to increase skin contact and maintain a moist cap.

After fermentation the must was drain and pressed to tank. After 24 hours of settling, I racked it to 1 new, 2 once filled, 1 twice filled, and 2 neutral French oak barrels. The wine took 6 months to complete Malo-lactic fermentation, and received lees stirring weekly. June 6th 2010 the wine was racked off lees. The wine then aged for another 6 months (13months total) before being racked to tank for filtration and bottling on 12/22/11.

**Finished Wine Analysis:**

Production: 116 cases  
Alcohol: 13.2%  
TA: 6.40 g/L  
Residual Sugar: < 0.05 g/L  
pH: 3.60  
FSO2: 25 ppm