



Wine Spectator Top 100 • Wine Enthusiast Top 100 • Wine & Spirits Top 100

2018 HALLELUJAH

Touriga Nacional and Souzão from Uplands Estate on Snipes Mountain were fortified and aged for 22 months in 25% new French oak. Almost impenetrably black in color, with great balance and length, Hallelujah is hedonistic, balanced, rich and nuanced. The nose is loaded with orange liqueur, raisins, exotic flowers and cedar leading to silky flavors of licorice, blackberry, cherry, caramel, cinnamon, bittersweet chocolate and tobacco. Enjoy for the next 100 years or so.

Food Pairing: Stilton on walnut toast, simply.

Movie Pairing: *Captain Fantastic*

FOUNDERS' NOTES:

We started tinkering with Portuguese varietals in 2010 to make a fortified dessert wine, primarily for winemaker dinners. 50% Touriga Nacional, 50% Souzão, plus 188 proof grape spirits makes for some pretty deep powerful age worthy deliciousness. Named **Hallelujah** because that's how we feel when we've had a lovely multi-course dinner, are sitting with a fine buzz and then we get served that little something extra in the form of a port. **Hallelujah!**

Grapes 50% Touriga Nacional, 50% Souzão

Vineyard Upland Estate

Appellation Snipes Mountain

Aging 25% new French oak, 22 mos.

Alcohol/TA/pH 19.3/0.45/3.80

Residual Sugar 3.46%

Cases 143

90 pts *Wine Enthusiast* (2017)

