

QUADY

SWEET & APÉRITIF WINES

STARBOARD VINTAGE 2006



History

Andrew Quady started his winemaking career moonlighting and producing "port" style wines outside of his normal eight to five. Starboard Vintage 2006 is Quady's latest vintage "port", produced nearly three decades from that humble beginning. 2006 follows after a long line of renowned fortified wines produced at Quady Winery and showcases the qualities and craftsmanship you'd expect to find from an experienced "port" wine producer.

Why do we call our "port" Starboard? Port is a geographic term for fortified wines that come from the Douro River Valley in Portugal. Starboard, the nautical term for right, (as opposed to port - left) is unique to our place, the San Joaquin Valley, California, on the other side of the world from Portugal.

Winemaking

For Starboard, we use the same grape varieties and similar methods as in the Douro River Valley in Portugal, but our climate is warmer and the soils different. The vineyard is managed to give loose bunches and a small crop. Instead of 140 proof fortifying brandy, we use a neutral grape spirit of 190 proof. We use 60 gallon barrels instead of the 140 gallon pipes used in Portugal. Starboard matures earlier and has a riper more voluptuous flavor. Vintage 2006 spent the first two years of its life in a barrel and the remaining time maturing in its bottle.

Taste

Smells of cherries, vanilla bean and spices. Taste is smooth and velvety, but with brandy and grip, lingering tannins and exotic notes. Enjoy with chocolate, cheese, and nuts. Enjoy now or cellar it to enjoy sometime over the next 10+ years. Starboard tastes best when served at cellar temperature, about 55 F.

Technical Data

Vintage: 2006

Grape Varieties: Tinta Cao, Touriga Nacional, Tinta Roriz, Tinta Amarela & Tinta Barroca.

Alcohol: 20% (Fortified)

pH: 3.8

RS: 11.7%

TA: 5.4



Starboard Vintage 750ml



Starboard Vintage 375ml



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Available 750mL
& 375mL