

2016

FICANTE
A RED WINE

YORK CREEK VINEYARDS
SONOMA COUNTY



HARVEST DATES: 9/28
GRAPE SOURCE: York Creek
Vineyard
BLEND: 74% Touriga
Nacional, 20% Tinta
Cão, and 6% Tinta
Barocca
HARVEST BRIX: 24.7°
MACERATION: 15 day native yeast
fermentation
AGING: 22 months in French
& American Oak
(10% new)
PH: 3.96
TA: 5.80 G/L
ALCOHOL: 14.1%

TASTING NOTES:

/fi-can-te/ adj. (Brazil, slang) friend with benefits. We like handshake deals and so do the folks at York Creek Vineyard. This open relationship allows us to partner with each other from time-to-time to create special wines like this classic Portuguese style blend.

Dark and brooding, the nose is filled with dense aromas of blackberry compote, brown sugar, star anise, vanilla, and violets. The wine transitions nicely on the palate as flavors of blueberries, espresso, and black cherries are supported by firm tannins and rich texture on its way to a satisfying finish.



ELYSE WINERY 2100 • HOFFMAN LANE • NAPA, CA 94558
707-944-2900 • www.elysewinery.com