

Heitz Cellar

Non-Vintage Ink Grade Port

St. Helena, Napa Valley



Winemaker's Insight

The Ink Grade Port is made from eight traditional Portuguese port varieties; vines originally planted on our Ink Grade Vineyard, but are now organically grown on our winery property in St. Helena. Rich and full-bodied with a wonderfully balanced sweetness, Heitz Ink Grade Port has been a favorite since it was introduced in 1994. The lush fruitiness of this wine comes from combining the different grape varieties, not often planted outside of Portugal, each contributing its own trait to the wine.

“Our current release of Non-Vintage Ink Grade Port is a blend of 2010, 2013, 2014 vintages, which gives the wine complexity by combining youthful fruit flavors with a more aged vintage. The port has notes of hazelnut, ripe berries, and a full-bodied sweetness. During dinner, enjoy this with hearty fare. After dinner, it is a delightful ‘dessert for grown-ups’ to sip on its own or pair it with blue cheese and walnuts.”

- Brittany Sherwood, Winemaker

Port Winemaking

All of the grape varieties are harvested and then fermented together, known as co-fermentation, in stainless steel tanks. Midway during fermentation, we introduce a high-proof neutral spirit to the wine which stops the fermentation, leaving unfermented residual sugar and raising the alcohol level. We use a neutral spirit in order to allow the grape characteristics to shine without being overpowered by the fortification. The Port is then aged in neutral oak tanks and barrels, kept separate by vintage. Our winemaker later tastes each vintage and decides which years and how much of each will be combined into our next bottling of non-vintage port, ensuring that the style and flavors are consistent, resulting in a Port that falls somewhere between a ruby and tawny style.

Wine Data

Varietal Composition: Touriga Nacional, Tinta Roriz, Sauzão, Tinta Cao, Tinta Bairrada, Tinta Madeira, Tinta Amarela and Bastardo

AVA: St. Helena, Napa Valley

Alc. by vol: 18.5%

pH: 3.55 **TA g/L:** 5.1

Aging Regime: Co-fermented and fortified with neutral high-proof spirit to arrest fermentation. Aged in neutral oak tanks and barrels. Multiple vintages are bottled together.

Stewardship: Certified organic by CCOF; Fish Friendly Farming

Founded in 1961, Heitz Cellar is a Napa Valley legend that has helped shape the history of Napa Valley winemaking. Pioneering vintner Joe Heitz ushered in Napa's modern era with his iconic, globally-celebrated wines, including Napa Valley's first vineyard-designated Cabernet Sauvignon, the renowned Heitz Cellar Martha's Vineyard. In 2018, the winery entered an exciting new chapter as the Heitz family passed this rich legacy into the hands of the Lawrence family, whose deep roots in agriculture and commitment to the same core values of fine winemaking made it a perfect match. Made with an unwavering commitment to quality from organically farmed, 100% Napa Valley fruit, Heitz celebrates its agrarian roots and commitment to the stewardship of Napa Valley.