



CHARBAY®
WINERY & DISTILLERY
XIII Generations of Artisan Wines and Spirits

R U B Y P O R T (1 ^{s t} R e l e a s e)

- Created by Marko Karakasevic, 13th generation Winemaker & Distiller
- Fermented from 1997 Napa Valley Cabernet Sauvignon- Spring Mountain District *Mountain grapes selected for their intense flavors*
- Fortified with CHARBAY 8-yr. old double-distilled Spring Mountain Cabernet brandy which was aged in French oak *CHARBAY is the only family owned & operated winery in the U.S. that distills its own brandy to fortify its ports*
- Finished with a bartop instead of a cork—for convenience in opening & to ensure no bad corks

Most ports are fortified with “neutral grape spirit” (a raw, high proof spirit made from grapes). CHARBAY uses aged brandies, which contribute:

- 1) A breadth & depth of flavor from the Alambic Charentais Pot Still distillation method *High proof is made in a rectifying column Still which removes everything except the alcohol...including flavor. Alambic Charentais Pot Stills are designed to concentrate flavors.*
- 2) Bright fruit since *long aging is not required for the wine and spirit to fuse together*

CHARBAY is owned and operated by Miles, Susan, Lara & Marko Karakasevic. The family is known for its small, handcrafted releases of wines, ports & spirits such as vodka, pastis, whiskey and rum.