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## MEYER FAMILY PORT

From the Meyer Family, founders of Silver Oak Winery, this signature California Port is produced from old-vine zinfandel. It is aged for five years in American Oak barrels at Meyer Family Cellars on Highway 128 along the winding road to Mendocino. A rich, tawny-style Port, it spends an additional three years in bottle at the winery to round out its intense, spicy-nutty flavors. Meyer Family Port is the perfect accompaniment to bitter chocolate, aged blue cheese, and Justin Meyer's favorite: a good cigar ... Cheers!

[www.mfcellars.com](http://www.mfcellars.com)



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