

This Friday (day after Thanksgiving) at 5PM we are having a port tasting. I decided to feature Graham's because they make great port and I was able to get my hands on a 1991 Vintage Porto at a great price!

Friday, November 28th from 5:00-7pm
(the shop is open from 1-7pm)

\$20 Total
(One oz. pours tonight)
We will have chocolate, cheese and walnuts!

Here are the wines we are tasting:

Graham's Six Grapes Reserve Porto: \$20

Graham's 10 Year Tawny Porto: \$28

Graham's 20 Year Tawny Porto: \$56

2003 Graham's Vintage Porto: \$90

Violets, roses, spices, and candied dark fruits emanate from the glass of the murky black/purple colored 2003 Graham Vintage Port. After four days of air, this wine's aromatics sweetened further, displaying jammy blackberry and blueberry scents. Bold, full-bodied, and expansive, the Graham benefited the most from extensive contact with air of all the 2003s tasted for this report. This opulently jammy wine assaults the palate with powerful yet soft layers of oily, candied red fruits as well as notes of tar and hints of mocha. A highly concentrated effort, it is creamy textured, suave, and reveals an admirably long finish filled with additional layers of dark fruits intermingled with spices. Projected maturity: 2030-2055. **95 Points Robert Parker**

1991 Graham's Vintage Porto: \$95.50 (I can't wait to taste this.....)

Graham's 1991 Vintage Port gets my nod as the port of the vintage. While keeping in mind that Graham's aims for a sweeter-styled port, there is no doubting the opaque purple/black color, or the explosive nose of black fruits, licorice, spring flowers, and tar. Thick and full-bodied, with a satiny texture and a blockbuster, alcoholic finish, this is a top-notch vintage port. **94 Points Robert Parker**

See you soon!

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