

Friday, January 23rd. We are having a Port tasting here at Santiam Wine Company from 5 to 7 pm.

Food pairing suggestion with Porto: This wine is superb with blue vein cheese, nuts, dried fruits & dark Chocolate. Porto makes a splendid Dessert and pairs nicely with a nice cigar.

- Tonight's price for the first five wines: \$25.
- Add \$5 for the super pour (Optional)
- Total \$30

Here are the wines:

1999 Warre's LBV Porto \$23.

Warre's Bottled-Matured LBV's have amassed an unparalleled 6 gold medals at the International Wine Challenge, the world's biggest and most prestigious wine competition. No other producer comes remotely close to this remarkable achievement. In 2008 Warre's LBV 2000 won the Gold Medal at the Decanter World Wine Awards; in 2007 Warre's LBV 1999 won the Gold Medal at the International Wine Challenge and at the Decanter World Wine Awards.

Taylor Fladgate 10 Year Tawny Porto \$30.

A refined and subtle Port. Outstanding. Lovely aromas of flan, caramel and egg custard with a hint of toffee. Medium-bodied, with a light sweetness and a refined, clean finish. Tastes older than 10 years. Drink now. 91 Points Wine Spectator

Kopke 10-Year-old Tawny 33.50

Very interesting aromas of maple syrup, honey, and mahogany. Full-bodied, very rich with a decadent butterscotch and nutty aftertaste.

Ramos-Pinto 20 Year Tawny Born Retiro \$83

This Port shows plenty of caramel, egg yolk and slightly salty character. Full-bodied, with a big impact on the palate of toffee, candied fruits and honey. Very long finish. Excellent. Ramos-Pinto is a master of old tawnies. Stunning! 93 Points

2003 Quinta do Noval Silval Vintage Porto \$52.

Black in color, with intense aromas of grilled meat, raisins and prunes. Full-bodied, lightly sweet and tannic. Chewy, with loads of black licorice on the finish. Best after 2012. 94 Wine Spectator

History: Quinta do Noval The history of Quinta do Noval begins, as far as we are aware, in 1715. The estate belonged to the Rebello Valente family, although it did not have the reputation for the production of Port that it has today. The estate passed through several other hands before purchase by António José da Silva in 1894. If there is any moment in time which should be identified as a turning point for Quinta do Noval, this is it. Da Silva, and his son Luis Vasconcelos Porto, replanted vineyards, repaired buildings, widened the terraces - in doing so he made the estate one of the showpieces of the Douro - and generally kick-started a Quinta do Noval revolution. These innovations bore fruit in 1931, a vintage that was declared by only three Port houses, of which Quinta

do Noval was one. Many argue that the Quinta do Noval Nacional 1931 is the greatest Port of the twentieth century. And it is not only with top quality that Quinta do Noval leads - there are many other firsts for this estate, including the creation of the late bottled vintage style in 1954 and of aged tawnies in 1958. Although for centuries a family firm, time marches on, and in 1993 Quinta do Noval was purchased by the French insurance group AXA.

Super Pour (optional) \$5.

We tasted this at the last Port tasting and it was spectacular~

1991 Graham's Vinatge Porto \$95.

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**

Thank you,
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