

From: Debbie debbie@santiamwine.com
Subject: Tawny Wine Tasting Friday, November 10th At Santiam Wine & Bistro
Date: November 9, 2017 at 5:35 PM
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\$25 for 1 oz pour

We are tasting decadent tawny port here at Santiam Wine & Bistro. Think about the holidays and gift giving...Sitting by the fire on a cold snowy night. When you open a Tawny port the shelf life is long all winter long.

Our comfort dinner menu includes homemade creamy Mac & Cheese

We are also serving a oyster Por Boy Sandwich starting at Noon until they are gone!

The Tawny tasting is \$25 for one oz pour of the following wines:

1981 Kopke Colheita Tawny Port \$110 (Limited Availability) The 1981 Colheita Tawny Port comes in with 150 grams per liter of residual sugar. This is lovely, dark, burnished and unctuous. From a rather poor vintage year, this still shows well, demonstrating yet again that you can't necessarily assume vintage years control the quality of Colheitas. It doesn't have a lot of depth, but the flavor and texture are very fine, laced with dried caramel and just a touch of brandy. There is that bit of alcohol in the background. The finish is long, though, and filled with flavor. It is bright and lifted. The price is for a full bottle, but, like most of the offerings here, it is also sold in halves. **93 Points Wine Advocate**

2003 Kopke Colheita Tawny Port \$40 The 2003 Colheita Tawny Port comes in with 118 grams per liter of residual sugar. It is from a big fat vintage in Douro, and this shows that in its roundness and sweet edge. The brandy shows a bit, too, but it is overwhelmed by darker fruit on the finish. This is very nice and a bit weightier than the 2007, also reviewed. It is not, of course, as fresh and elegant. **91 Points Wine Advocate**

Dow's 20 Year Tawny \$60 Soft in texture yet mouthcoating in its intensity, this is a honeyed, nutty wine filled with dried fruit, toffee and almond butter aromas and flavors. Like all tawnies, it won't improve with bottle age, so drink this while your young vintage Ports hog the cellar space. **91 Points Wine Enthusiast**

Kopke 10 Year Tawny \$33.50 The NV 10 Year Old Tawny Port was bottled in 2016 with a bar top cork and 111 grams per liter of residual sugar. This is a pleasing tawny with a bit of spice, but only modest concentration. It is, of course, a 10 Year Old. What a 10 typically does well is be fresh and easy, with good balance. That is nicely done. It has only modest structure and an average finish to go with the average concentration, but it certainly tastes great.

89 Points Wine Advocate

Dow's 10 Year Tawny \$33 Medium-bodied, with a fresh allure to the flavors of baked apricot, dried mango and cherry tart. This is long and delicate on the spice-filled finish. Drink now **90 Points Wine Spectator**

Burmester 10 Year Tawny \$30 This dry, mature wine tastes older than a 10-Year-Old, with complex wood aging, spirit and acidity that have taken over from the fruitiness. It is serious and structured. **91 Points Wine Enthusiast**

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