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**Subject:** Porto Tasting at Santiam Wine and Bistro  
**Date:** November 20, 2014 at 10:53 PM  
**To:** tasting santiam tasting@santiamwine.com

DR

**Good Evening, A favorite tasting for sure! Porto and we have some exciting Porto for you to taste. Did you know that the Dow Vintage 2011 was voted the number wine of the year from the Wine Spectator for 2014? It received 99 Points...good luck finding it. The wine sold out long ago.**

**Dow's 2000 received 94 points, this is a great score and the 2000 has time in a bottle! Come and try these incredible wines with us!**

**We are offering a Porto food paring plate including: two Extreme Chocolates double chocolate truffles, Aged Blue Cheese and Marcona Almonds for \$5**

When: Friday, November 21st

Where: Santiam Wine & Bistro Bring all your friends or at least tell them!

Time: 4-8 PM

Cost: Full Pour \$30 Five Wine 2 OZ Pours Half Pour: \$17 Five Wines 1 OZ Pours

### **The Wine:**

#### **2000 Dow's Vintage Porto \$100**

An opaque blue/purple color (typical of this vintage's top offerings) is followed by a strikingly provocative aromatic display (flowers, licorice, blackberries, and cassis). This firmly-structured, classic, tightly-knit, restrained port exhibits brilliant purity as well as impressive intensity. While not the most dramatic or flamboyant, it is a beautiful, classically structured port that will age gracefully. Anticipated maturity: 2008-2030.

**94 Points Robert Parker**

#### **2011 Croft Vintage Porto \$78**

The 2011 Croft is initially taciturn on the nose, even after allowing it 20 minutes in my glass. A light swirling immediately awakens the aromatics to offer blackberry, Seville orange marmalade, blueberries and dried fig – complex and quite compelling. There is real mineralite within this bouquet that, returning after 30 minutes, offers alluring ocean spray scents rolling in off the ocean. The palate is medium-bodied with a velvety-smooth opening that belies the fine, structured tannins underneath. It clams up a little towards the finish, shuts the lid tight and consequently there is the sensation of less persistency here compared to the Taylor's or Fonseca. But Croft has a knack of filling out with bottle age and becomes both gentle and generous with the passing years.

Tasted May 2013. **92-95 Points Parker**

#### **Fonsecca Terra Bella Organic Porto \$23**

The Terra Prima Organic Port is just terrific. The nose is so fresh and well defined with blackcurrant fruit infused with faint touches of mandarin, dark cherries, fresh dates and liquorice. The palate is nicely balanced with slightly tarry black fruit. It offers lifted acidity and a spirituous nature without any loss in tension and there is a pleasant kick of volatility towards the refined, harmonious finish. I appreciate the edginess and tension on this wine, a sense of elegance that I usually associate more with Taylors than with a Fonseca. This comes highly recommended. Drink now-2020. **92 Points Robert Parker**

#### **2009 Burmester Late Bottle Vintage \$23**

## **2008 Dow's Late Bottle Vintage \$23**

**We have a new member of our grand cru, his name is John our beverage mixologist. He is going to be here on Saturday with plenty of tips on great beverages for the Holiday's  
Join us noon-4 on Saturday for this great free tasting! Not to mention we are stocked to the ceiling with great wines for the holidays, gifts and stocking stuffers too.**

**Cheers!**

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