

**What a great time to have a Porto tasting.... Stop by, taste and thaw out!**

**Here are the Porto's that we are tasting on Friday, December 11th from 4-7 PM Only \$25.00 to taste all six wines!**

(1 oz. pours) These wines are high octane...remember you can share! As usual we will have tasty treats to pair with these wines!

It's hard to find reviews on Porto's but, I have tasted them and they are all great~

Did you know? Colheita Tawny: Is drawn from two or three barrels set aside from a single year's great harvest. Colheita means "harvest" in Portuguese. Cask-aged at least seven years.

**Smith Woodhouse 10 Year Tawny Porto \$31.**

**Pocas 10 Year Tawny Porto \$31.00**

**Taylor Fladgate 20 Year Tawny \$50.**

**Quinta do Infantado 20 Year Tawny \$58**

**1994 Smith Woodhouse Colhetta \$47.50**

**2007 Smith Woodhouse Vintage Port \$60.**

92 out of 100...Brambly black fruit on the nose with touches of cigar box, fireside hearth, just a faint touch of wild mint. Good definition although it does not have the same level of vigour as other 2007 ports. The palate is medium-bodied with great purity on the entry. A port defined by its elegance ^ almost understated but it builds beautifully. Fine tannins on the finish, touches of cloves and ginger lingering on the aftertaste. Perhaps earlier drinking but very refined. Tasted May 2009." - Neal Martin, Wine Journal

There's plenty of blueberry and raspberry in this young Vintage Port. Full-bodied and medium sweet, with chewy tannins and a medium finish. Chunky and a little awkward now. But the structure is very good to excellent. **Score range: 89-92 ^JS**

*From a great vintage and I have tasted this Porto and it is excellent! Bring your cigars you can smoke outside!! ha-ha!*

*Happy Holidays!*

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