

**Please join us for the most decadent tasting of all. Deep, rich, lush, fruity, complex...Porto. We will be serving Gorgonzola cheese, walnuts and chocolate tonight. These foods are the perfect pairing for Porto!**

**Time: 4-7 p.m.**

**Place: Santiam Wine Company**

**Cost: \$22 for 6 one ounce pours**

**We cannot do a half pour tonight...but, you can share! So bring a friend or spouse and give Porto a taste!**

**Our selection:**

**Kopke Ruby Porto \$15.**

**Graham 2001 Late Bottles Vintage Porto \$21.**

**1991 Kopke Vintage Porto \$70.**

Only a few cases of 750ml left of this exceptional vintage. *Nearly two decades of ageing has reached that harmonious balance of fruit, acidity and soft tannins.* Gold Medal International Wine & Spirits Competition.

**2003 Graham Vintage Porto \$96.**

Deep, saturated ruby. Initially reticent aromas of dark chocolate and nuts; showed a high-pitched eucalyptus quality as it opened in the glass. Then almost shockingly huge and rich in fruit, with wonderfully lush, complex flavors of cassis, violet, minerals, spices, flowers and exotic chocolate. The tannins are seductively sweet, yet the finish boasts terrific focus, not to mention outstanding persistence. In terms of sheer palate-saturating flavor and texture, this runs a close second to Fonseca among these 2003's. For long aging **95 Points Stephen Tanzer**

**2003 Taylor Fladgate Vintage Porto \$105.**

The 2003 Taylor Fladgate Vintage Port improved each time I raised it to my nose or mouth. It displays a black color and a salty, graphite-laced nose packed with sweet black fruits that is reminiscent of a stellar vintage of Chateau Latour. With air, notes of molasses, burnt sugar, spices, and jammy plums emanate from the glass. Full-bodied, hugely dense, immensely rich, as well as thick, this behemoth is also amazingly balanced and harmonious. Raisins, molasses, licorice, black cherries, plums, and a distinctive note of violets are found in its complex, seamless character. Its interminable finish reveals additional notes of chocolate, kirsch, red as well as black currants, dark cherries, and rose blossoms. Armed with exceptional power, depth, and purity, this Taylor will proudly stand shoulder to shoulder with the finest ever crafted by the Fladgate Partnership. Projected maturity: 2035-2060. **98+ Points Robert Parker**

**2007 Graham Vintage Porto \$135.**

"Saturated, deep violet-ruby color. Super sweet nose conveys a distinctly liqueur-like quality to the flamboyant dark fruit, licorice pastille and chocolate aromas. Sweet, lush, round and hugely concentrated, with extraordinary lift and purity for a vintage port with this kind of ripeness and thickness of material. The sexy dark chocolate quality carries through in the mouth. Finishes with outstanding breadth, length and sweetness of fruit. It's easy to underrate a wine that's so sweet in the early going, but this has the density, vibrancy and spine for three or four decades of development in bottle." **94 Stephen Tanzer**

Reviewed by Robert Parker Jr. [The Wine Advocate](#)

A candidate for wine of the vintage, the 2007 Graham's Vintage Port is complete in every way. Opaque purple-colored, it offers up an ethereal perfume of smoke, mineral, Asian spices, incense, an amalgam of ripe black fruits, and a hint of chocolate in the background. This leads to a dense, super-rich, plush, opulent wine that hides its structure under all the fruit. Vibrant, impeccably balanced, and exceptionally lengthy, it will easily age for another 25-30 years in the cellar and drink well through 2050, probably longer. It is a tour de force. **97 Points Robert Parker**

Santiam Wine Company is stocked to the ceiling! Please come down and shop!

Christmas Cheers to you!

Debbie Rios / Owner  
Santiam Wine Company  
1930 Commercial Street SE  
Salem, Oregon 97302  
503-589-0775  
[debbie@santiamwine.com](mailto:debbie@santiamwine.com)  
[www.santiamwine.com](http://www.santiamwine.com)