

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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