

From: Debbie Rios debbie@santiamwine.com
Subject: Kopke Colheita Tasting at Santiam Wine and Bistro. Quady on Saturday
Date: November 14, 2013 at 10:24 PM
To: tasting@santiam tasting@santiamwine.com

Good Evening,

Kopke has a treasure house of old Colheita tawnys, and these rich, wood-spiced wine are a classic example. The vanilla and caramel from long wood aging are balanced superbly with acidity and dried fruits. It is nowhere near too concentrated, but it is certainly rich, its flavors long-lasting and intense.

Join us at Santiam Wine & Bistro on Friday, November 15th. We are excited to bring this tasting to Salem. Seldom will you find this unique opportunity to taste though four vintages of Colheita Porto.

What is Colheita?

“A tawny port from a single vintage is called Colheita. Instead of an indication of age (10, 20...) the actual vintage year is mentioned. However, they should not be confused with vintage port: whereas a vintage port will have been bottled about 18 months after being harvested and will continue to mature, a Colheita may have spent 20 or more years in wooden barrels before being bottled and sold. A number of white Colheita have also been produced.”

White Porto

“White port is made from white grapes and can be made in a wide variety of styles, although until recently few shippers have produced anything other than a standard product. Ordinary white ports make an excellent basis for a cocktail while those of greater age are best served chilled on their own. Sweet White Port and tonic water & Lime is a commonly consumed drink in the Porto region. There are a range of styles of white port, from dry to very sweet. When white ports are matured in wood for long periods, the color darkens, eventually reaching a point where it can be hard to discern (from appearance alone) whether the original wine was red or white.”

These wines will make Christmas Shopping and planning for a unique dessert fun! If you have friends or family born or graduations on these years....great gift! Other vintages are available....just ask.

Date: Friday, November 15

The Wines: Kopke Porto

Time: 4-8

Pricing: \$17 for the first five. Super pour \$15 (Optional)

One Ounce pours of each

Below you will see our sampler plate.

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