



ESTABLISHED 1798

DOW'S PORT



SCORES

95 Points, Wine Spectator, 2017
94 Points, Wine Enthusiast, 2008
90 Points, Wine Advocate, 1999

VINTAGE PORT 1997

The 1997 harvest came under ideal conditions. The wines are characterized by their tannic structure and elegance, which demonstrates potential for excellent aging. The Dow's is particularly aromatic and is poised to age well for many decades.

VINTAGE OVERVIEW

The winter of 1997 was brief albeit short. The lodge at Quinta do Bomfim is only at 100 metres altitude, alongside the banks of the Douro, nevertheless it was completely covered in snow for a few days in January. The weather changed dramatically in February, when daily temperatures were 4 degrees centigrade above average, and no rain fell at Bomfim until March, leading to bud burst some two weeks earlier than usual. Wet weather returned in April and May and temperatures cooled down through to August, allowing for a well balanced maturation. High temperatures throughout the end of August and September brought about an excellent final ripening period. During this time the difference between day time and night time temperatures was higher than usual creating optimum conditions for colour synthesis in the grapes. Picking started at Quinta da Senhora da Ribeira on the 18th September some two weeks after the heavy rainstorms of the end of August. At Bomfim we started picking on 22nd September and ended on 3rd October. Conditions for picking at both Quintas were ideal, cool and dry.

TASTING NOTE

The Dow's 1997 Vintage is an outstanding wine, made slightly drier in the classic Dow tradition, which due to its superb structure will evolve into a classic vintage port. Very dark opaque purple color, with a typically spicy nose and intense underlying aromas of blackberries and blackcurrants. On the palate enormous weight and structure with a marvellous balance of dense black fruit flavors wrapped in a tannic cloak.

WINEMAKER
Peter Symington, Charles Symington

PROVENANCE:
Quinta do Bomfim
Quinta da Senhora da Ribeira

GRAPE VARIETIES:
Touriga Franca
Touriga Nacional
Tinta Barroca
Vinha Velha (old vines)

STORAGE & SERVING
After about 10 years of aging in the bottle horizontally in a dark place with a constant cool temperature (55°F). These wines will throw a sediment and will require decanting. These wines can be drunk young by those who enjoy a more fruit driven style, but will also age superbly over the decades to come.

WINE SPECIFICATION
Alcohol by volume – 20%
Total acidity – 4.35 (g/l)

Decanting: Recommended

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