



ESTABLISHED 1798

DOW'S PORT



SCORES

100 Points, James Suckling, 2012
94 Points, Wine Advocate, 2005
93 Points, Wine Enthusiast, 2008
93 Points, Wine Spectator, 2006
92 Points, Wine & Spirits, 2005

VINTAGE PORT 2003

Declared Vintage Port is only made in the most exceptional years and comprise less than two percent of all Ports produced. Dow's 2003 Vintage Port came primarily from two of the Douro's finest Quintas, Senhora da Ribeira and Bomfim. Dow's was one of the first houses to invest in premium vineyards in the Douro, acquiring them in 1890 and 1896 respectively.

VINTAGE OVERVIEW

In 2003 the annual cycle of the vine followed an excellent pattern: Very heavy rain fell in November and December of 2002 and into January 2003. An abundant 26.6 inches was recorded at Bomfim during this critical period, more than double the ten-year average. This large rainfall would prove critical in the following months. Flowering took place under great conditions in mid May. Then came the famous and much vaunted "Hot Summer of 2003". While the rest of Europe was experiencing record heat waves the Douro held steady with the highest recorded temperature at 107°F, not much more than the norm for this period. Picking started five days earlier than usual on the 18th of September. PH tests of the must were not excessively high, proof that the summer's heat had not been excessive or caused imbalance of ripening.

2003 was a text book Vintage year with heavy rains balanced by hot summer months. The complementary seasons allowed for perfect ripening conditions. This gives the 2003 great "traditional" tannic structure with attractive ripe fruit flavors - classic Vintage Port.

TASTING NOTE

Dark and intensely purple right up to the rim. On the nose, a restrained and subtle aroma of rockrose and gum-cistus. On the mouth the Dow's 2003 has powerful and rich tannins with immense ripe fruit flavors. There are layers of bitter chocolate flavors with the characteristic freshly-ground black pepper finish. Less intensely sweet than all other leading Vintage Ports, Dow's 2003 has the thoroughbred drier style that will give excellent ageing potential.

WINEMAKER

Peter Symington, Charles Symington, Antonio Serodio, Joao Pedro Ramalho, Ricardo Carvalho

PROVENANCE:

Quinta do Bomfim
Quinta da Senhora da Ribeira
Quinta do Santinho
Quinta da Cerdeira

GRAPE VARIETIES:

Vinha Velha (old vines) - 41%
Touriga Franca - 32%
Touriga Nacional - 19%
Tinta Barroca - 8%

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.

Dow's pairs wonderfully with chocolate desserts and hard cheeses.

WINE SPECIFICATION

Alcohol by volume - 20%
Total acidity - 4.58 (g/l)

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