



ESTABLISHED 1798

DOW'S PORT



SCORES

100 Points, Wine Spectator, 2010
96 Points, Wine Enthusiast, 2009
94 Points, Wine Advocate, 2010
94 Points, Wine & Spirits, 2009

VINTAGE PORT 2007

Declared Vintage Port is only made in the most exceptional years and comprise less than two percent of all Ports produced. Dow's 2007 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

The 2007 Vintage could have gone wrong two or three times during the viticultural year. June was decidedly un-summery with a very wet middle of the month, and July brought more showers. Work was made more complex by the high level of leaf growth arising from the wet soil and warm weather. In August the temperatures were moderate (with cool nights, ideal for polyphenolic development) producing grapes with good acidity and soft skins with excellent potential for colour extraction. There was very little rainfall in September and October resulting in 2007 being the driest harvest since 1985 and we ended up with excellent grapes in perfect condition, with very balanced maturations, beginning the harvest some 10 days later than usual.

TASTING NOTE

A tremendously concentrated and intense purple-blue wine. A typical Dow dry spiciness with very profound flavours of plums and cassis. The very ripe fruit gives the wine an amazingly complex finish, combining liquorice flavours with bold tannins. This is a wine that will age superbly.

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:

Touriga Nacional - 54%
Touriga Franca - 26%
Vinha Velha (old vines) - 12%
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 can be enjoyed anytime and pairs wonderfully with chocolate desserts and hard cheeses like mature Cheddar or even with a soft goat's cheese.

WINE SPECIFICATION

Alcohol by volume - 20%
Total acidity - 4.60 (g/l)

UPC: 094799020813