

W. & J.  
**GRAHAM'S**  
ESTABLISHED 1820  
PORTO



## SCORES

98 Points, Wine Advocate, 2013  
97 Points, Wine Enthusiast, 2013  
97 Points, Wine Spectator, 2014  
96 Points, Wine&Spirits, 2013

# STONE TERRACES VINTAGE PORT 2011

## THE WINE

Graham's The Stone Terraces Vintage Port is only bottled when this vineyard produces an incomparable wine deriving from its unique location and layout. Harvested from a single row of vines on each traditional dry stone-walled terrace, the quality does not necessarily follow the pattern of general Vintage Port declarations. The Symington family, owners of Graham's, believe that the 2011 The Stone Terraces will age superbly as a remarkable Vintage Port of extraordinary elegance and complexity.

## VINTAGE OVERVIEW

While 2011 was another exceptionally dry year, there was plenty of rainfall from October to December 2010. This abundant autumn/winter rainfall created good water reserves deep in the Douro subsoil, critical to the vines' development. April and May were hotter than usual, which combined with some rain to create humid conditions giving rise to fungal infestations and resulting in some loss of production. This crop reduction meant that 2011 was one of the smallest years in recent memory — 15% below the average. After an early budburst everything indicated an early vintage. Fortunately the weather came to the rescue and timely rainfall paving the way for an ideal final ripening stage. Clear skies and fine, warm weather continued throughout the harvest.

## TASTING NOTE

Intense tannic structure and a color of purpleblack intensity. Fresh scented aromas of violets and mint. There is a complex palate of weighty and spicy tannins combined with blackberry and blackcurrant fruit.

## WINEMAKER

Charles Symington and Henry Shotton.

## WINE SPECIFICATION

Alcohol: 20% vol  
Total acidity: 4.35 g/l tartaric acid

## 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 can be drunk young by those who enjoy a more fruit driven style, but will also age superbly over the decades to come.

Decanting: Recommended

UPC: 094799011095

Graham's 2011 The Stone Terraces Vintage Port pairs wonderfully with chocolate desserts, such as chocolate mousse, creamy blue cheeses like Stilton or Roquefort.