

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



93 Points, Wine Advocate, 1988  
91 Points, Wine Spectator, 2008  
90 Points, James Suckling, 1990

## VINTAGE 1977

### GRAHAM'S

Founded in 1820 by William and John Graham in Portugal's Douro Valley, for nearly two centuries Graham's has cultivated its reputation as one of the greatest names in Port. The quality of Graham's Port relies on the finest grapes, primarily sourced from five iconic quintas in the Douro Valley: Quinta dos Malvedos, Quinta do Tua, Quinta das Lages and two others, Quinta da Vila Velha and Quinta do Vale de Malhadas, which are privately owned by members of the Symington family.

### THE WINE

Declared Vintage Port is only made in the most exceptional years and comprise less than two percent of all Ports produced. Graham's 1977 Vintage Port came primarily from its own Quinta dos Malvedos and Quinta das Lages. Two others, both privately owned by a member of the Symington family, Quinta da Vila Velha and Quinta de Vale Malhadas, also supply Graham with the finest quality grapes. All four Quintas are among the best in the upper Douro Valley.

### VINTAGE OVERVIEW

After a wet and cold spring and indifferent summer, the weather from August onwards could not have been more perfect. Warm days and cool nights translated to wonderful color development in the grapes skins. A small harvest of very healthy grapes was gathered under ideal conditions a week earlier than usual. Because of the cool nights the grapes arrived for fermentation at the perfect temperature allowing for maximum color extraction. An excellent vintage producing full, extremely rich, powerful and concentrated wines.

### WINEMAKER Peter Symington

### STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 54°F and 59°F.  
For Decanting: Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

Graham's 1977 Vintage Port is best enjoyed on its own to highlight its great complexities and subtle under tones.

### TASTING NOTE

Graham's 1977 is a superlative, powerful bighearted Port with rich, complex fruit. Structure and abundant fruit with lots of rich raspberry and earthy aromas. Beautifully harmonious and well balanced.

### WINE SPECIFICATION

Alcohol: 21% vol  
Total acidity: 4.05 g/l tartaric acid

UPC: 094799010456