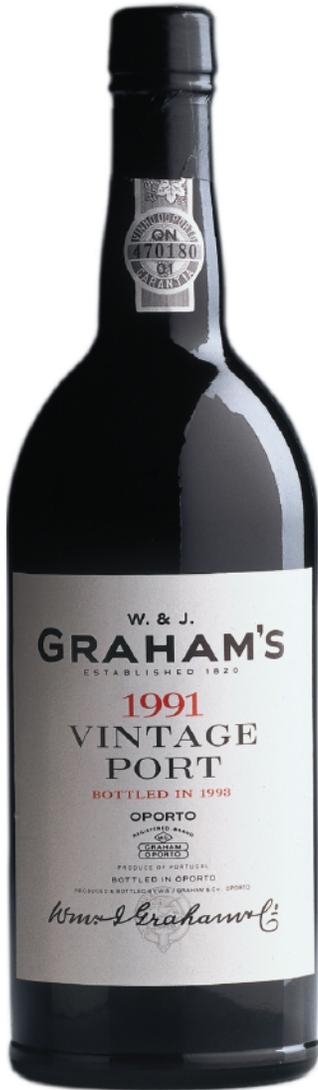


W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



94 Points, Wine Advocate, 1995
93 Points, Wine Spectator, 2005

VINTAGE 1991

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

The first "Declared Vintage" for six years – the longest gap between declarations for decades. A very small but good Vintage similar to some of the 1983's.

VINTAGE OVERVIEW

The beginning of 1991 was fairly atypical but after bud burst there was not a drop of water to be found. This lack of rain produced a very dry ripening period in the Douro and in the early summer there was some anxiety as to how the drought would affect the crop. There were concerns not only for the fruit quality but for the amount of fruit that would be produced. The summer was long and hot and it brought the grapes near their breaking point. Fortunately, cooler weather appeared in late August. This brake in the hot dry summer weather allowed the grapes to reach full maturity. The final inspection of the fruit revealed high quality grapes with thick skins and concentrated fruit.

WINEMAKER

Peter Symington & Charles Symington

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant temperature, ideally between 54°F and 59°F.

After aging in the bottle, vintage ports will throw sediment. 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. Pour the wine into a clean and rinsed decanter.

Graham's 1991 Vintage Port pairs wonderfully with sharp cheeses such as Stilton, Roquefort or Aged Cheddar or own it's own.

TASTING NOTE

Grahams 1991 Vintage is an immensely sturdy wine. It has a very attractive nose reminiscent of blackberries and violets. Although still very firm on the palate, the typical intense rich succulent fruit is forthcoming. A vintage which is now starting to drink very well, but will also repay further keeping.

WINE SPECIFICATION

Alcohol: 20% vol

Total acidity: 4.13 g/l tartaric acid

UPC: 094799010432