

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



94 Points, Wine Spectator, 2017
93 Points, Wine Advocate, 1999

VINTAGE 1997

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 1997 Vintage Port came primarily from its own Quinta dos Malvedos near Tua and Quinta das Lages in the Rio Torto. Two others, privately owned by a member of the Symington family, Quinta da Vila Velha and Quinta de Vale de Malhadas also supply Graham with the finest quality grapes.

VINTAGE OVERVIEW

In January, Malvedos was extremely cold and most unusually, snow covered the vineyard right down to the riverside. By early February the weather changed drastically, becoming unseasonably hot. There was no rain during February and March, with daily temperatures 4 degrees above average. This resulted in bud burst occurring 15 days earlier than usual. The warm weather encouraged rapid vine growth and flowering took place under ideal conditions nearly a month earlier than in 1996. Wet weather returned in April and May and this, combined with cool temperatures from May to August, slowed down the vines' initial precocious development, leading to an even and balanced maturation. Mid-August heralded the return of the customary Douro heat. Highly beneficial rains fell in late August, but by 10th September the heat had returned and continued throughout the month. The text book maturation and the low yields ensured musts of outstanding quality and concentration.

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 1997 Vintage Port pairs wonderfully with sharp cheeses like Stilton or Aged Cheddar. It is also quite memorable on its own.

TASTING NOTE

Intense deep purple rim with aromas of luscious fruit rich floral notes and undertones of black cherry. The palate has full-bodied structure, packed with layers of ripe fruit and firm tannins.

WINE SPECIFICATION

Alcohol: 20% vol
Total acidity: 4.6 g/l tartaric acid

UPC: 094799010579