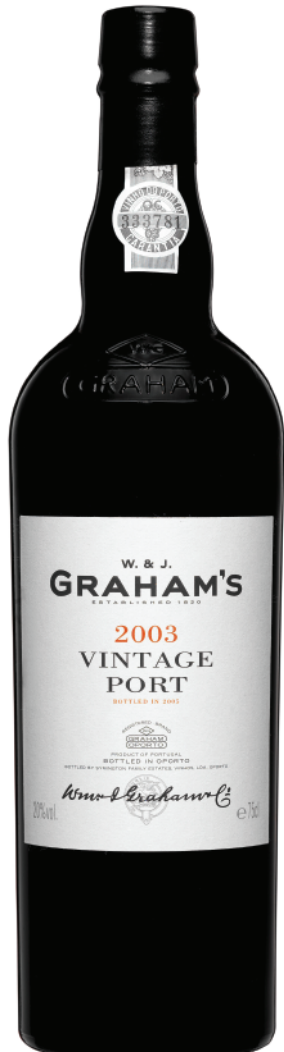


W. & J.  
**GRAHAM'S**  
ESTABLISHED 1820  
PORTO



94 Points, Wine & Spirits, 2005  
95 Points, Wine Advocate, 2005  
94 Points, Wine Spectator, 2006

## VINTAGE 2003

### 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 Vintage 2003 wine 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 finest quality grapes. All four Quintas are among the best in the upper Douro valley. Graham's also buys grapes from selected farmers in the finest districts. Some of these farmers have been selling their grapes to Graham's for generations.

### VINTAGE OVERVIEW

The year was notable for its particularly hot summer interspersed by bouts of rain. In June, a spell of very hot weather caused many immature bunches to dry up altogether, with a useful thinning of the overall crop, which could otherwise have been quite large. Fortunately, with plentiful reserves of ground water there was no evidence of the vines suffering from any hydric stress. The high temperatures recorded in August that caused such problems with over-ripeness in other winegrowing areas of Europe were not unusual for the Douro, and in fact proved ideal for Port. The effect of the severe heat caused some vines to temporarily stop photosynthesising, pushing back the vintage starting date a little, but there was little evidence of raisining. Nevertheless, yields were quite low in many of the best areas of the Douro, limiting the supply of vintage port quality grapes. By the time vintaging began at Malvedos on 15th September, there had been a little rain and most grapes were in perfect condition, with no evidence of any heat damage. What was remarkable at the Quinta this year was the ripeness of the Touriga Franca.

### 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.

### TASTING NOTE

Deep opaque, blackish purple color. Aromas of violets just fly out of the glass! In the mouth, endless layers of very ripe blackberry fruit coat the palate. Great depth of structure with sweet liquorice flavour combining with rich tannins, give this wine an outstanding complexity. Leaves a long persistent flavor.

### WINE SPECIFICATION

Alcohol: 20% vol  
Total acidity: 4.5 g/l tartaric acid

UPC: 094799010845

Graham's 2003 Vintage Port pairs wonderfully with chocolate desserts, such as chocolate mousse, creamy blue cheeses like Stilton or Roquefort.