

W. & J.
GRAHAM'S
ESTABLISHED 1820
PORTO



97 Points, Wine Advocate, 2010
97 Points, Wine & Spirits, 2009
96 Points, Wine Spectator, 2010

VINTAGE 2007

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 2007 wine came primarily from its own Quinta dos Malvedos, Quinta do Tua and Quinta das Lages in the Rio Torto. These Quintas are among the best in the upper Douro valley. Two others privately owned by Symington family members Quinta do Vale de Malhadas and Quinta da Vila Velha. 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

2007 will be remembered particularly for its cool, damp summer which caused an outbreak of mildew in the Douro, happily not affecting Graham's key properties where timely treatments were made. A nice long period of sunshine in September and October allowed ripening to proceed normally, and although a bit later than usual, the vintage took place under perfect conditions, the fruit being beautifully balanced with none of the raisining that can sometimes be expected in hotter and drier years.

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 2007 Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse, but it can also be enjoyed on its own, providing a memorable moment in the company of good friends.

TASTING NOTE

Very profound and intense deep purple color. Rich and complex floral aromas of violets and eucalyptus. Very attractive rich blackberry flavored fruit with excellent texture. The sheer power, weight, complexity and balance of this wine guarantee its longevity.

WINE SPECIFICATION

Alcohol: 20% vol

Total acidity: 4.8 g/l tartaric acid

UPC: 094799010906