



SCORES

91 Points, Wine Spectator, 2006
 91 Points, Wine & Spirits, 2005
 90 Points, Wine Enthusiast, 2005

VINTAGE PORT 2003

SMITH WOODHOUSE

Smith Woodhouse is a specialist producer of premium quality Ports. The uniformity of this quality is underpinned by Smith Woodhouse's own Madalena vineyard from where the wines are largely sourced. This small Quinta (vineyard property) has the highest "A" quality rating and is located in the Rio Torto district, acknowledged as one of the finest Port growing areas. Over the coming years, the recently acquired Quinta do Vale Coelho, further upriver in the Douro Superior, producing full and elegant wines, will gradually form an important component of Smith Woodhouse's Ports.

VINTAGE OVERVIEW

The winter leading up to the 2003 Vintage was unusually wet, with double the normal rainfall, but this was balanced by higher than normal temperatures throughout the year. Budburst came early after a warm spring, in mid-March. Excellent flowering conditions and continued hot weather greatly benefited the development of the bunches, and some welcome rain refreshed the vineyards July. The intense heat of the summer months hastened the ripening of the fruit. The harvest started on the 22nd September, under ideal conditions, and just in time to avoid the first heavy rains of the coming autumn. The yields were low but the grape-musts had intense color and aroma, clearly destined to develop into superb wines.

TASTING NOTE

Very dark, opaque. Lifted floral aromas on the nose. Combination of floral notes and "esteva" with spicy peppery undertones. Very powerful and rich with tightly packed layers of ripe berry fruit flavors on the palate which provide a persistent, very long aftertaste, also suggesting hints of dark chocolate.

WINEMAKER

Peter and Charles Symington

PROVENANCE

Quinta da Madalena
 Quinta do Vale Coelho

GRAPE VARIETIES

Mixed Old Vines - 56%
 Touriga Franca - 44%

WINE SPECIFICATION

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

Decanting: Not Required

Suitable for Vegans.

UPC: 094799030454

STORAGE & SERVING

Store the bottle horizontally in a dark place with constant cool temperature, ideally 55°F.

Smith Woodhouse 2003 Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse,

Certified



Corporation

This company meets the
 highest standards of social
 and environmental impact