

Wine and Cheese of the Week

SMITH WOODHOUSE LODGE RESERVE PORTO NV

Given the approaching cold weather and my resolution to drink more Port, this seems an appropriate choice. Tech: 18-20% Alc. This is a multi-vintage blend of traditional Port varieties including Touriga Nacional, Franchesca, Tinta Roriz (Tempranillo), and Tinta Cao fortified with white brandy to arrest fermentation (leaving a natural residual grape sugar content) and aged over 4 years in a mix of seasoned oak casks. Dark purple red color with well formed legs. Sweet and rich with chewy phenols and a still fresh level of acidity. Offers a balanced mix of sweet black and red fruits accented with subtle spice and a bit of pepper (Is there a hint of tea?). Has a nice developed note and plenty of alcohol for that warming young Port burn. Satisfying and delicious. Drink it at the end of the meal. If you must pair it with food, think either lemony cheesecake (no topping) or rich blue cheese (such as stilton), maybe with a poached pear. Excellent. Spec's Score: 91VHR (Very Highly Recommended).

\$16.59

BOTTLE

\$186.07

CASE 12x750ml

*Prices include 5% Cash Discount, and are subject to change without notice.

NEAL'S YARD COLSTON BASSETT STILTON

One of the most traditional Stilton's around, this one is made by hand-ladling the curd before draining. This treats the curd gently and preserves its structure resulting in a luscious, creamy texture when the cheese matures. The flavor is rich with a minerally tang - strong and full without being sharp or overpowering: mellow, fruity, deep and savory.



\$14.66 lb.

ON SALE UNTIL 1/31/11

This cheese is available at Spec's Superstore location, 2410 Smith Street.

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