

DEMYSTIFYING PORT

A FREE PORT SEMINAR AND TASTING

Hosted by Todd Cromwell, Cavaleiro (Knight), Confraria do Vinho do Porto, Portugal

FLIGHT 1

PORTO KOPKE DRY WHITE PORT - "Rivals the best Sherry as an aperitif or even dry dessert port but with long shelf life. Drinks like a spicy wine with rich, nutty character. Wonderful over the rocks with a splash of tonic and squeeze of lime" – Portonic

KOPKE 10 YEAR OLD WHITE PORT – Cool, light-amber color, this unique white "tawny" port derives from the traditional white grapes of the Porto e Douro region, including Arinto, Viosinho, Gouveio and Malvasia Fina. Starting with aromas of a Pear Clafouti and burnt sugar, this elegant port delivers luscious flavors of Japanese pear-apple, with accents of hazelnut, nutmeg and orange zest. The lingering grapefruit finish provides the perfect balance for the sweetness. "Kopke provides an expression of an older Port, belying its 10 years of age, showcasing some white peach and over-ripe pear flavors." Roy Hersh, For the Love of Port

FLIGHT 2

PORTO KOPKE 2001 LATE BOTTLE VINTAGE – Well balanced and smooth single vintage with 4-6 years cask aging, but still showing bright fruit. 1992 LBV was a Silver Medal winner at the International Wine and Spirits Competition.

PORTO KOPKE 2001 COLHEITA – "Rusty ruby in color with a tawny edge. The nose offers raspberry, raisins, toffee, cherry and mocha aromas. Medium weight, warming and dry on the palate, this one grew on me by day four when it had mellowed a bit. Flavors of strawberry, citrus, a back drop of pecan and some mild-mannered tannins. The finish is long but shows a bit of the warming spirit." ~ 88 points ~ 11/29/10 Roy Hersh, For the Love of Port

PORTO KOPKE 10 YEAR OLD TAWNY - With five more years of development than most 10 year olds, Kopke would qualify as a 15 Year old if it existed. Honey colored, with deep ambrosial flavors and mouth-filling richness. "Fine nose of toasted almonds with butterscotch & honey. Smooth, unctuous and very tasty... I liked this Kopke for the textural pleasure and pure nutty flavor that led to the persistent aftertaste." 91 pts. Roy Hersh, For the Love of Port

FLIGHT 3

PORTO KOPKE 1991 COLHEITA – Perfect for celebrating a 20th Anniversary! "Aromatically it exhibits fine depth, but the palate is where it stands out. Elegant and light in the mouth, a warming sensation but not excessively so, and a caramelized nuttiness like a candied praline which provides a complex aftertaste." ~ 92+ points ~ 11/28/10 - Roy Hersh, For the Love of Port

PORTO KOPKE 20 YEAR OLD TAWNY - Elegant, rich and nutty with flavors that go on forever. A creamy blend of 15 to 35 year old tawnies showing deep caramel and dried fig flavor and well-developed color. "Kopke draws on good stocks of (its own) aged tawnies. This wine certainly tastes all of 20 years, with its richness and dryness finely in balance, and with lemon jelly and intense ripe fruits shining through." 92 pts. Wine Enthusiast

GRAND FINALE

PORTO KOPKE 1961 COLHEITA – Bottled in 2010. Light orange amber with ruby glints at the core. Intriguing aromas of mace, hazelnut and peach preserves provide pleasure in nosing this Port. A heavy weight although soft, elegant and voluptuously smooth; the mid-palate is filled with dried dates, maple and spicy tropical fruit flavors. The acidity will keep this alive and well for many years. The 1961 Kopke is a fine alternative to the ultra expensive Clarets from the 1961 vintage that still exist. This is a much safer bet for those about to turn 50." ~ 90 points ~ 11/23/10 - Roy Hersh, For the Love of Port

