

***Saturday, November 17th, 4:00 to 7:00 pm:  
Amazing Sparkling Wine AND Port Tasting  
Number Two!***

***\$10 Tasting Fee for Each Tasting; \$15 for Both Together***

***Sparklers:***

***Catina Montelliana Colli Asolani NV Prosecco \$10.99***

This 100% Prosecco sparkling wine is a bright straw yellow color with greenish highlights. Offering a bouquet of delicate citrus and acacia, it presents a palate of peach and apricot with a finish of crisp acidity. This wine is delicious on its own or ideal as an aperitif!

***De Chanceny NV Brut Cremant De Loire "Chenin Blanc" \$16.99***

This sparkling wine made in France's Loire Valley is a pale yellow with tiny bubbles. Rounded and delicate, it shows a fine and complex nose with the freshness of Chenin Blanc, floral Chardonnay and fruity Cabernet Franc. The wine presents a lively palate and an enrobed structure evolving with grace, offering aromatic persistence in the mouth on notes of fresh pear and peach.

***De Chanceny NV Cremant De Loire Rose "Cabernet Franc"  
\$16.99***

A wine with tiny, long-lasting bubbles, De Chanceny's Cremant de Loire Rosé is a lovely gleaming pink. It's enticing with a delicate, nervy bouquet of fresh red fruit. It's lively on the attack and has lovely aromatic intensity and brightness. Well-balanced in the mouth, this sparkler is enhanced by a fresh but subtle finish. The wine is stored for at least 12 months on racks in freestone cellars before disgorging to make incomparably fine bubbles. The fruit comes from 20- to 30- year-old Cabernet Franc vines.

***Champagne: Colin Vertus NV Cuvee Blanche de Castille \$42.99***

This is a classic "Blanc de Blancs" Brut Champagne made exclusively from the white grape varieties permitted under the Champagne appellation, lively, brilliant and clear, this Champagne is gold in color with bubbles that are light and quick to form, with a delicate appearance. The wine is light, fine, fresh, and delicate with a floral nose showing citrus and exotic fruit.

House Champagne Colin is located in Vertus, along the "Côte des Blancs" (literally the Hill of Whites) located south of Epernay and is essentially a chalky, east-facing slope where Chardonnay is lovingly cultivated in the chalky white soils. These soils give the wine more finesse, lightness and delicacy.

### **Champagne: Moutard Buxeuil NV Grande Cuvee Brut \$40.99**

This small house has been making excellent Champagnes for centuries in Buxeuil. Their Brut Grande Cuvée is their mainstay and is produced from 50% Chardonnay and 50% Pinot Noir. Medium gold in color with a faint pink tinge, this Champagne reveals a fine mousse with a lovely light cherry and biscuity character on the palate and a moderately long finish. Lush pit fruit and honeyed pear flavors pack a solid punch and are brightened by minerality. This wine becomes more floral with air and finishes with very good mineral snap and smoky persistence.

### **Champagne: Henriot NV Brut Souverain \$48.99**

"Firm and toasty, with hints of tropical fruit mixing with notes of quince, lemon zest, smoky mineral, ginger and white pepper. This finds a balance between its fresh, lively character and a sweet, juicy component, ending with a long, mouthwatering finish. Drink now through 2021." **-93 Points, *Wine Spectator***

"A beautifully fine mousse indicates the class of this finely crafted wine. It has some weight, flavors of green apples, with hints of fresh apricots. There is extreme freshness here, the style dry but rich. This bottling tastes young and would be worth aging six months." **-94 Points, *Wine Enthusiast***.

## **Ports:**

### **Leacock NV Rainwater Madeira \$15.99**

This wine is made from Tinta Negra Mole grapes sourced from small, terraced vineyards on the steep mountainous slopes of Madeira Island off the coast of Portugal. This medium-dry wine combines soft fruit flavors with a dry, nutty quality. Grapes are fermented in stainless steel tanks until a neutral grape spirit brandy is added to stop fermentation. The wine next undergoes a heating process, estufagem, where it is placed in cask in a special lodge or estufa where it remains for at least three months. This oxidizes the wine, giving it a very long shelf life and its characteristic nutty, rich flavors.

"Delicious, smoky style, with a good balance to the off-dry caramel and butter cream flavors and the ripe melon, apricot and tropical fruit elements"- 90 Points, *Wine Spectator*

## **Dow's Ports**

For over two centuries the name of **Dow** has been associated with the finest Port from the vineyards of the Upper Douro Valley.

Generations of Symington winemakers have worked at the Dow's vineyards, creating from them Dow's superbly concentrated wines that are intense and tannic when young, maturing towards a superlative racy elegance with age and scented with violet and mint aromas. Dow's attractive and distinctive drier finish is the recognizable hallmark of the wines from this great Port house.

James Suckling of The Wine Spectator, one of today's leading authorities on Vintage Port was impressed by a legendary wine when tasted over a hundred years after it was made - the Dow's 1896, "The ancient {1896} Port still had an amazing ruby color with a garnet edge, and it smelled of raisins, black pepper and berries. It was full-bodied, with masses of fruit intertwined with layers of velvety tannins. It was superb."

### ***Dow's NV White Port \$14.99***

These are the youngest of all the Dow's wood-aged Ports, having been aged on average three years in oak casks. These wines are carefully made from the finest grapes in the Douro Valley. During the ageing process, the wines are tasted regularly and, when they are considered to be ready, they are blended with all the care of a premium quality Port, but are bottled when ready for immediate consumption. The result is a range of Ports with the fine balance and flavor, worthy of the Dow's name.

### ***Dow's NV Trademark Port \$21.99***

Dow's Trademark is a very fine Reserve Port in the full-bodied traditional house style. Trademark reflects the great skill and experience of the Dow's tasters.

Trademark originates from Dow's own Quinta do Bomfim and Quinta da Senhora de Ribeira estates and a carefully selected handful of neighboring vineyards. Fruity, luscious and mellow with an attractive undertone of spice, Trademark has the slightly drier finish that has always been the hallmark of Dow's Port. Trademark is bottled after a light fining (with no filtration) when ready for immediate consumption and requires no decanting

### ***Dow's 2007 Late Bottle Vintage \$22.99***

**Late Bottled Vintage Port -- or LBV** was originally created several centuries after Vintage Port, becoming a commercially viable alternative for grapes that were not quite vintage worthy, without having to declassify them for use in other Ports.

One of the most approachable types of Port, LBV Ports are produced from the grapes of a single harvest; LBVs are bottled between the 4th and 6th year after harvest and typically spend those years in very large oak barrels called Toneis. LBV Port emulates the prestige and profile of Vintage Port at a considerably lower price point. It is a delicious drink that complements a variety of food offerings; blessed with solid shelf stability as an added bonus.

Dow's LBV is full-bodied, rich but perfectly balanced with soft peppery tannins and with a fine acidity that ensure perfect balance on the palate. The classic Dow's dry finish is always present in the house's LBV; it is one of the finest LBV Ports available.

### ***Dow's NV 10 Years Old Tawny Port \$33.99***

Tawny Port is different from Ruby, Vintage or LBV Port because instead of being bottled fairly early on, it spends most of its life aging in huge wooden vats, taking on the amber

color and nutty flavor of the oak. Usually a blend of many vintages combined to average 10, 20 or more years, it is only bottled right before its sale. Because of its barrel aging, Tawny Port has already oxidized a bit and will last longer after opening than other styles of Port.

Dow's Old Tawny Ports are the ultimate expression of the wine makers and blender's art. Only tasters with a profound experience and knowledge of the great Ports of the Douro can nurture these wines through many years of aging in seasoned oak casks in the Dow's cellars. The Dow's blenders will select particular wines that are set aside and destined to become these great Old Tawny Ports.

Old Tawny Ports need to be regularly tasted throughout the many years that they lie in the cellars. During these many years of careful attention and aging, the dark, purple and vibrant young Port mellows and ages into the complex but delicate aged Tawny Ports, gaining a classic amber tawny hue which gives them their name.

Dow's Ten Years Old Tawny Port is amber golden in color; soft and rich on the palate with a fine and mellow fruit flavor blending in with the almond overtones of prolonged cask aging. This is a very fine Port to be savored in a reasonable sized glass so that the aromas and color can be appreciated. Serve slightly chilled in warm weather.

### ***Dow's 1997 Colheita Port \$41.99***

One of the rarest kinds of Port is a **Colheita**. This is Tawny Port that deserves to be experienced on its own. The word 'Colheita' means 'harvest', for Port this word is used to describe a wine made from a specific and particularly good vintage that has been aged in wood for a minimum of seven years.

Dow's ages some of its best Ports for many years in seasoned oak casks in its ancient cellars in Vila Nova de Gaia. This prolonged time in barrel ensures that the wines take on soft almond and walnut aromas, losing the intense red color of its youth but gaining immense delicacy, richness and profound intensity of flavor.