

Friday, November 16th
4:00 to 7:00 pm:
Amazing Sparkling Wine AND Port Tasting
With Chad Slansky of C&G Wines!

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

Port:

Since 1638, when the German diplomat Cristiano Kopke founded the Douro wine shipping company, **Porto Kopke** has become universally recognized as the first Port house in Port wine history.

In 1675 a shipment of wine from the Douro to Holland was first called "Porto" and in 1678 the Oporto customs office registered its first shipment of Porto to England. Today it maintains its own special character and independent cellars as the quality "standard bearer" of such other firms as Calem, Burmester, Barros, Hutcheson, Gilbert and Rocha.

Porto Kopke Dry White Port (full bottle) \$16.99

This White Port made from white grape varieties grown in Portugal's Douro Valley rivals the best Fino Sherry as an aperitif or even dry dessert Port but with a longer shelf life. It drinks like a spicy wine with its rich, nutty character. It is also wonderful as a "Portonic," poured over the rocks with a splash of tonic and a squeeze of lime.

Porto Kopke 10 year Tawny Port (half) \$16.99 / (full) \$33.99

This Tawny Port is so well developed that it has the quality of most 20-Year Old Ports. With five more years of development than most 10-year-olds, Kopke would qualify as a 15-year-old if such a category existed. This wine is richly 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." **-Roy Hersh, 91 Points, *For the Love of Port***

Porto Kopke 1990 Colheita Tawny Port (half) \$30.99 / (full) \$49.99

Imperial topaz glints of fire orange on amber are followed by a tangerine nose that previews the flavor of the same succulent fruit compounded with maraschino cherries, leading to a lingering finish of citrus-honey and dried figs.

Porto Rocha 2005 LBV Port (full) \$21.99

In 1850 **António da Rocha Leão** established his Portuguese House among the famous British Port Wine Lodges in Vila Nova de Gaia across the Douro River from Oporto. He

picked a great time to start his own House with many fine vintages declared during the 1850's, especially the "Great Exhibition" vintage of 1851. For over 150 years **Rocha** continues as a high quality boutique Port producer, now under the management of the Sogevinus Port group.

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.

Porto Kopke 1994 Vintage Port (half) \$48.99

A **Vintage Port** is a special Port made in years determined by the Port Wine Institute to be of particularly fine character worthy of being showcased on its own. They are aged in wood for a short while; then, the entire vintage must be bottled between the second and third year. Since it improves in the bottle, it maintains its red color and red fruit flavors. It often takes 10 or more years to smooth the tannins and develop to its full potential, although, today, many consumers forego the complexities of ageing to enjoy the youthful robustness of the port in its younger years when it is still opaque and jammy.

Three Centuries of Porto Rocha \$139.99

This is a rare blend of old tawnies spanning three centuries of Port. This Port treasure offers a highly aromatic nose of alyssum and bergamot followed by flavors of brown sugar fudge, walnuts and dried fruit still vibrant over more than 100 years of cask aging. It is blended from scarce vintages of the 19th and 20th Centuries, including the fabulous, rare 1900 Colheita. *"A gracefully smooth and seductive mouth feel and a toasty, smoky, slight salty/nutty nuance with layers of coconut, hazelnut and mandarin orange provide profound complexity. The finish is what legends are made of. One of the most unique bottles of Port in that it is shaped like a sail, or as if someone cut the bottle in half lengthwise."* **Roy Hersh 93 pts. For The Love of Port**

Sparklers:

Italy: Montelvini Rosello IGT Prosecco NV \$16.99

Prosecco is one of the oldest vines in the hills and the foothills of the Alps of Treviso. This sparkler is straw yellow in color, with an intensely fruity and fresh bouquet, reminiscent of wisteria, wild apple and mountain honey. The palate also shows these flavors along with melon and lime – resulting in a fine, persistent finish.

The Loire Valley: 2009 Domaine de la Fontaniere Brut \$26.99

The sparkling wines of France's Loire Valley can rival Champagne for quality, but at a fraction of the price. This classic styled Chenin Blanc sparkling wine is a traditional méthode champenoise brut. From an excellent vintage, this very complex brut is a great value that's chock full of minerals, crisp acidity and ripe, melony fruit.

Italy's Piedmont: Cascina Baricchi Brut Rosé (Nebbiolo) \$42.99

This is a dry, sparkling rosé wine made entirely from Nebbiolo, the noblest red grape of Italy's Piedmont region. Beautiful pale salmon in color, it presents amazing, floral-toned aromatics showing hints of roses, dried flowers and spice. This rosé is dry, crisp with acidity, and lean on the palate. It's delicious!

Champagne: Domaine Agrapart & Fils NV Brut Blanc de Blanc, Les Sept Crus \$51.99

Blanc de Blancs Champagne is Champagne made exclusively from the white grape varieties permitted under the Champagne appellation. The style of any Blanc de Blancs is distinct from other Champagnes. Blanc de Blancs means literally 'white of whites' and is thus the exact opposite of Blanc de Noirs.

Wine Advocate Issue #180: 89 points. "This is a fresh, dynamic Champagne with gorgeous aromatics and layers of crisp apples, pears, spices and flowers. The wine turns weightier in the glass, yet it remains medium-bodied, beautifully balanced Champagne that is best enjoyed over the next few years."

Champagne: Claude Genet NV Blanc de Blanc Grand Cru \$53.99

This producer is located in the Cote de Blancs, (literally the Hill of Whites) that's 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.

Only 17 of the 324 villages in Champagne are designated Grand Cru and Chouilly is one of them. This rich, creamy 100% Chardonnay Grand Cru Champagne comes from a family owned house where all of the wine making is done by hand.

Champagne: 2004 Michel Genet "Prestige" de la Cave Brut \$69.99

This delightfully crisp and austere Champagne from Grand Cru vineyards with unique terroir is 100% Chardonnay. It is fragrant with floral and citrus aromatics along with nutty brioche undertones that carry over to the palate. Perfect for any New Years Eve celebration on its own, or paired with the classic French New Years feast of raw oysters.

Producer Michel Genet's family has been in the Champagne business for over 100 years, and Michel's two sons, Vincent and Antoine, now run the business. They own two sustainably farmed grand cru vineyards in Chouilly and Cramant.