

Wicked Cellars Tasting Notes
Friday, November 22nd, 4-7 p.m.
Wicked Cellars' Port Tasting
With Chad Slansky of C&G Wines
\$10 Tasting Fee

Port is the magical elixir of Portugal that has enticed and lured wine lovers to Portugal for over three centuries. Sourced from the steep slopes of the Duoro River and aged to perfection in the wine cellars of Oporto, port is like no other wine, and **Chad Slansky with C&G Wines** is bringing us some of the very, very best available for your enjoyment!

NV Porto Kopke Dry White Port (750 ml) \$16.99

Made from white grapes, Porto Kopke's Dry White Port rivals the best Fino Sherry as an aperitif or even dry dessert port but with longer shelf life. Spicy with a rich, nutty character, it's also wonderful in a "Portonic", on the rocks with a splash of tonic and squeeze of lime!

Porto Kopke 10 Year Tawny (750 ml) \$32.99

Aged in wood casks for years until completely mature, Tawny Ports are a golden color with multi-dimensional layers of aromas and flavors. This Porto Kopke 10 Year Old Tawny is so well developed that it has the quality of most 20-Year-Old Tawnies. It's 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 Points, Roy Hersh, FortheLoveofPort.com

Porto Kopke 89 Colheita (375 ml) \$35.00; (750 ml) \$53.99

A tawny port from a single vintage is called a Colheita. Instead of an indication of average age, the actual vintage year is mentioned. A Colheita may spend 20 or more years aging in wooden barrels before being bottled and sold.

This medium-amber color tawny boasts a glorious nose of ripe cherries followed by delicious flavors of candied cherries and dried apricots leading to a long fireweed honey finish.

2007 Porto Rocha LBV Ruby Port (375 ml) \$16.99; (750 ml) \$25.99

“Dark magenta color with full opacity. Extraordinary aromatic intensity with dark fragrances of prune followed by tar, Marion berry, and an intricate menthol-herbal note. Medium-full bodied, yet initially it makes a massive impact with concentrated ripe fruit, impressively balanced with ample acidity and laced with cassis, wild berry and hints of baking chocolate. Easy to approach and it drinks beautifully now, with a seamless silky presence and a well delineated mid-section. The layered nuances will continue to gain more depth as this 2007 evolves over the next two to three decades.” -Roy Hersh, 94-96+ points

1994 Porto Kopke (375 ml) Vintage Port (Ruby) \$48.99

Vintage or “bottle-aged” ports must receive approval of the Port Wine Institute to declare a vintage of recognized quality. Then, the entire vintage is bottled between the second and third year. Since the wine improves in the bottle, it maintains its red color and red fruit flavors, often taking 10 years to develop to its full potential.

Our supplier is down to their last few cases of 375ml of this 5-Star “killer vintage! The half bottle format provides the subtle nuances that one could expect from a few more years of 750ml ageing!

Porto Rocha Three Centuries of Porto Rocha (500ml) \$139.99

One of only two unique tawny blends certified by the Port Wine Institute, Three Centuries of Porto Rocha is recognized throughout the USA as one of the finest rare tawny blends ever produced. Packaged in a distinctive sail-shaped 500ml bottle in a varnished oak box, it's blended from 1900 and 1975 Colheita (vintage tawnies) plus the 20-Year-Old-Porto-Rocha. This Port provides an exotic range of Ports over three centuries at an affordable price. 93 points, *FortheLoveofPort.com*.