



FOR THE LOVE OF PORT™

COLLECTIVE PORT WISDOM

Writing an introduction to this month's newsletter on Thanksgiving morning and realizing how much I have to be grateful for. I never take for granted my health, family and good fortune which enables me to visit Portugal several times each year with old and new friends that get to explore the most amazing place on earth. It is difficult having to wait nearly a half year until the next time, but it gives me something to look forward to, more than most of you realize!

In 2013, we will host three tours once again, (details later in this issue) and likely one private tour for a group that requested our guidance. Additionally, I'll spend time reviewing the cask samples and finished bottles of upcoming 2011 Vintage Ports; culminating in partaking in the **São João festival** and **Confraria do Vinho do Porto** ceremonies for the first time in a decade, to celebrate the 10th anniversary of my enthronement into the brotherhood.

Issue number 72 is more focused on fewer features than the last newsletter, but is more Port centric. A website and blog that began nearly simultaneously with FTLOP, is recommended this month. **Ryan & Gabriella Opaz** have been living in Barcelona, Spain and in recent years have begun to increase their coverage of the wines, gastronomy and tourism within Portugal. Please take time to look at this outstanding blog site which just gets better and better. As mentioned the dates and basics of **our three tours planned for 2013** are announced here along with many recent images of fun we've had during this year's tours.

FTLOP launches another exclusive **subscriber's only Port buying opPORTunity**. The offer kicks off on December 9th and will last 1 week. Seek out extraordinary values in a wide variety of different Ports, as well as fantastic pricing on a trio of Douro wines. Logistics have been arranged to make this offering *available for those in the USA, UK and EU*, which is not something that happens often. Check for details on the wines, pricing and ordering instructions that follow.

Our **Guest Corner Article** this month, is brought to you by **Blair Curtis**, no stranger to those who follow FTLOP, as he has written many articles for us. Blair details two Port tasting events from our **7th Anniversary Celebration** weekend. Blair's descriptive tasting notes are included too. In the December newsletter, there will be an extensive grouping of my tasting notes included to round out the year end issue.

Last but not least, you will find a fantastic edition of: **A QUESTION FOR THE PORT TRADE** that should not be missed. It provides feedback from a wide range of individuals related to the trade, which will likely impact the way you plan your next visit to Porto-Gaia and the Douro!

Thanks for your supPORT!

Roy

FOR THE LOVE OF PORT - CONTENTS

1/ **A Word from Roy:** Looking forward to 2013 in Portugal

3/ **Port Website Recommendation:** Catavino revisited

4/ **FTLOP's 2013 Tour Dates Announced:** Oeno-Tourism with Mario Ferreira/Roy Hersh

37/ **Port News You Can Use:** Latest info and events, directly from the producers

47/ **Subscriber's Only Buying Opportunity:** Both Port and table wines (for US/UK/EU)

54/ **Guest Corner Article:** A Horizontal Followed by a Vertical; by Blair Curtis

67/ **A Question for the Port Trade:** An outstanding "at-a-glance" dining guide

In our next newsletter: Year-end edition, **The Villar d'Allen Story**, **Port Personalities in Focus**, **An extensive group of Roy's tasting notes ... Plus LOTS more!**



Port Website Recommendation

Since 2005, **Ryan and Gabriella Opaz** have been fully devoted to promoting the culture of the Iberian Peninsula. Having moved to Barcelona from the USA, the dynamic Opaz couple have been writing their blog for years and are two of the three original organizers of the annual **European Wine Blogger's Conference**. Additionally, they speak at wine events around the globe to spread the message about promoting wine through the use of social media.

Their blog called "**Catavino**" www.catavino.net has been promoted here in the past, predominantly focused on Spanish wines, but quickly gaining expertise in Portugal as well. They employ an impressive list of wine journos and regularly publish outstanding content.

In 2013, Catavino will be focusing its attention more on Portugal. In fact rumour has it that the Opaz' might even move there. Ryan mentioned that, "we're trying to highlight different regions, right now we have nothing lined up specifically, but we hope to soon. Focusing on one place or area at a time and trying to go deeper than just wine and food" ... and explore the innate culture and people of the area. I like this quote by Ryan, "100 point wine is just a bottle of juice with random numbers unless I know something of the style, people behind it and the culture that contributes to its existence. Wine is beautiful that way."

Recently, I was asked by Ryan to participate in an interview, encompassing FTLOP, Douro tourism, Portuguese gastronomy as well as specifics about Port and Douro wines. They've kindly included my thoughts in their blog and here are the two main segments. Part 1 led me to ask the Port trade for their opinion on a similar question, so the segue in AQFTPT should be fascinating for those ever planning to visit the region or country.

Part 1: <http://catavino.net/douro-wines-roy-hersh/>

Part 2: <http://catavino.net/americans-and-port-roy-hersh>



Announcing FTLOP's 2013 Tours



- **Port Explorer's Tour:** June 3rd – 8th 2013
- **Fortification Tour:** June 16th – 22nd 2013
- **Port Harvest Tour:** September 29th – October 5th 2013

ALL PHOTOS ON THESE PAGES ARE FROM OUR THREE 2012 TOURS

Our Tours – The FTLOP group tours which began in 2005 typically range in size from 8-12 guests, plus **Mario Ferreira** and **Roy Hersh** are involved in guiding every tour. Our long established relationships within the Port, Douro and Madeira wine trade enable us to present singular and exclusive “insider’s” adventures for our guests. Every single fun filled vacation provides different wine and dine destinations surrounded by the awe-inspiring natural beauty and serenity of the Douro River Valley, the historic sibling cities of Vila Nova de Gaia and Oporto, and the volcanic mountainous terrain and sub-tropical warmth of Madeira.

Our unique point of difference is not only the high caliber of wines or educational aspects of these bespoke week-long explorations, but stems from the pride we take in researching a wide range of authentic regional cuisine to delight even the most demanding gastronomes. Additionally, we introduce our guests to the esteemed individuals from the Port and Madeira trade who greet us with a warm welcome and wisdom at every destination. The result is magical.

It is our mission to exceed the grand expectations of our client’s year in and year out and we explore small new upstart producers that show great promise, charming mid-sized properties that are gaining market share by producing fantastic quality Port and non-fortified wine, as well as the large and renowned stalwarts that have been around for centuries. In Madeira, we know and virtually have visited every producer left on the island and also share some “off the radar” family-owned hidden gems whose wines typically remain in cask or demijohn and are not commercially released.

Remaining flexible right up to game time, we literally tailor our itineraries to the wish list of our guests. This has become one of the many reasons we’ve developed such a loyal following. It is humbling to have so many guests join us for their annual vacations and we take this responsibility very seriously, trying to raise the bar each and every year. Finding great new epicurean experiences and changing up our hotel selections on occasion, delivering some “off-the-itinerary” surprises on each excursion, planning deep horizontal and/or vertically themed tutored wine tastings and maintaining very small guide-to-guest ratios -- enables us to consistently provide fantastic and memorable experiences for guests – whether they are joining us for their first time, or fifth.



JOIN US FOR A ONCE-IN-A-LIFETIME EXPERIENCE!



A brief bio on your two hosts:

Mario Ferreira – is co-tour host, as well as Roy's business partner, longtime friend and Portuguese wine enthusiast who grew up in Alcobaça, an hour outside of Lisbon. Mario worked in the Port trade for several years and afterwards was the Portuguese liaison to the USA for the IVDP (Port & Douro Wine Institute). Mario was sent to America for five years, (based in NY & SF) to promote Port to both consumers and the US wine trade. Mario and Roy met at a trade tasting in Vancouver BC, a decade ago. Several years later Mario paid a visit to Roy in Seattle and they discussed the idea of a partnership; to begin bringing folks from around the globe to visit Portugal and provide them with *extraordinary personalized experiences* in the two major dessert wine regions (Douro and Madeira). Additionally, Mario is involved in several international import/export ventures and is currently based in Africa, although his business travels take him all over the world.



Roy Hersh - has been involved with Port for nearly 30 years, as a consumer, journalist, historian and educator, web host and tour guide. He's fully dedicated to Port (and Madeira) and it is a significant part of the enjoyment in his life. In 2003, Roy was one of two Americans recognized and enthroned into the IVDP's (Port and Douro Wine Institute's) Confraria, or Brotherhood – due to his written works promoting Port wine. Along with meeting the President of Portugal that day, it was a great honor. Following his oath to the Confraria, he began writing a newsletter in February 2004, aptly named **FOR THE LOVE OF PORT** and in July 2005, followed that up with an interactive website that is dedicated to Port, Madeira and the wines of the Douro. Roy's first trip to discover Port in the motherland was in 1994 and he's been back 20 times since and this will be his 7th visit to Madeira in the past 8 years.

PORT EXPLORER'S TOUR

June 3rd – 8th 2013



The **PORT EXPLORER'S TOUR** will be focused more on providing a relaxed trip through the Douro and at least one other Portuguese wine region, after a couple of days spent in Oporto and Vila Nova de Gaia. Although remaining focused on wine and food, we'll incorporate other fun cultural visits that will provide a greater understanding of the history and life in the region. This trip was created to feel less intense than our other tours, designed specifically for those who are looking for a fun introduction to Port and the Douro, while seeking a more casual pace. We've planned for more free time too, so you can do some exploring on your own, surrounded by the beauty of northern Portugal. In fact, we have reduced the duration of the trip by one full day this year.



Mario and Roy have listened to feedback from potential guests who'd like to participate, but don't feel that staying at 5* hotels makes sense for them and would prefer a more value oriented introduction to the Port region. We have created this tour with that end in mind. We won't compromise the quality of your experience, but have added great value at a price substantially lower than our other tours. This is great for the "first time" explorers, who are looking for a relaxing and unique wine themed vacation.



We'll also start the majority of our appointments a little bit later in the day, providing for a less harried schedule and the ability to sleep in; with only one or two days where we'll only schedule a single but longer winery visit instead of two. We will ensure that you have plenty to eat and certainly enough great Port & Douro wines to drink, so that will never be a concern.



On the Port Explorer's Tour we plan to capture a broader cultural experience and at least one of our visits will be to the likes of an olive oil producer or offer a cooking class or possibly delving into the caves of an artisan cheese maker. Some of our guests prefer a break from a full week of wine & dine experiences and we plan to include at least one distinctive diversion on every Port Explorer's Tour!



The Port Explorer's Tour package includes everything except airfare:

- **Renowned Port expert Roy Hersh and Mario Ferreira personally guiding your entire trip**
- **6 night's accommodations at an impeccably chosen 3-4 star hotel in both Porto & Douro**
- **Meals include breakfasts, lunches and dinners w/ exception of one dinner on your own**
- **Transfers to/from Porto International Airport: all tips & taxes ... no hidden costs**
- **Transportation throughout your stay with us in Northern Portugal**
- **Inclusion of all Port & wine during our VIP tastings at esteemed Port properties**
- **Introduction to the key players in the Port trade at their Port lodges, Quintas & homes**
- **Exploration of at least one other Portuguese wine region**

FOR MORE INFO or RESERVATIONS BY EMAIL: roy@fortheloveofport.com



FORTIFICATION TOUR

June 16th – 22nd 2013

PORTO – GAIA – DOURO – MADEIRA





Our **FORTIFICATION TOUR** combines the best of the Port region and the rugged charm and wood-aged wines from the island of Madeira. Madeira is located nearly 600 miles from the coast of North



Africa in the Atlantic Ocean, an island that I like to refer to as the “Hawaii of the Atlantic”. Our guests have truly enjoyed their experiences when joining us to discover Portugal’s finest pair of fortified wine regions. Steeped in tradition, both areas provide unsurpassed splendor in the vineyards and some of the most amazing wines on the planet. Whether this is your first time joining us or you’ve taken part in one of our tours in the past, we change up the venues we visit, as well as the wines and restaurants.



We provide unheralded excursions in which our guests spend their vacation time in Vila Nova de Gaia to gain a historical perspective and enjoy some outlandishly opulent Port tastings before heading up river. The Douro River Valley is a wine region which must be seen to be believed. The vineyards are situated at slopes of up to 70 degrees and we visit some of the premier properties as well as some that are typically off-the-beaten-path for most Port enthusiasts, while also enjoying authentic Duriense cuisine and remarkable DOC Douro wines. We then head to the island of Madeira for hedonistic days and nights on the island, taking in the natural beauty, hospitality of our generous hosts and having the opportunity to taste some extremely rare vinous treats!







Our Fortification Tour package includes everything except airfare:

- **Renowned Port and Madeira expert Roy Hersh and Mario Ferreira personally guiding your entire trip**
- **7 nights' accommodations at an impeccably chosen 5 star hotel in Porto, the Douro & Madeira**
- **Meals include all breakfasts, lunches and dinners w/ exception of one lunch on your own**
- **Transfers to/from Porto International Airport & Funchal airport. All tips & taxes ... no hidden costs!**
- **Transportation throughout your stay with us in Northern Portugal and on the island of Madeira**
- **Inclusion of all Port, Douro wine & Madeira during our VIP tastings at all properties that we visit**
- **Introduction to the key players within the Port & Madeira trade at their lodges, Quintas & homes**

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What our clients have said about their excursions with us:

“The tour was top notch and Roy and Mario provided an experience that was far above what I had expected. This is a trip you do not want to miss. I plan to go again as this was the trip of a lifetime.”

“Every day was an incredible learning experience and the things I learned about Port and Madeira will never be forgotten. I have already decided to start planning to go on the trip next year.”

“I try to temper my expectations so as not to be disappointed, but this was hard not to describe as ‘over the top’. At one point Roy said, ‘We try to under promise & over deliver’. If that is your goal, I thought this tour was a tremendous success.”

“Roy and Mario provided us with the opportunity to meet people, see places and taste wines that independent travelers and other wine tour companies simply do not have access to. If you are passionate about Port and Madeira, put your trust in these guys to give you an experience you will never forget.”

“I learned more in one week than the last several years combined. Truly an educational experience that even a knowledgeable Port or Madeira drinker would love, yet perfect for a novice at the same time.”

“The producers and shippers treated us as honored guests. It was a Port and Madeira-lover’s dream!”

“I think a lot of people might shy away from these tours if they think they are not ‘into’ Port or Madeira enough. I definitely found myself questioning whether I was ‘ready’ for such an immersion (literally), but in the end I am very glad I did.”

“Your generosity and the quality of care from both of you were excellent. It was obvious that you were entirely at our service, and that you had done everything in your power to provide us with peak experiences. I can’t imagine kinder and more professional tour guides.”









PORT HARVEST TOUR

September 29th – October 5th 2013



Our 2013 **PORT HARVEST TOUR** will represent our 9th consecutive year of creating once-in-a-lifetime Port excursions for those who are seeking an intensive and fun experience revolving around Port and the Douro during the frenzy of the harvest. From learning the history to tasting nearly every category of Port, we gain loads of satisfaction by just planning the itineraries for these extraordinary annual trips; including wood-aged Colheitas spanning many decades (even centuries on some tours) to unparalleled horizontal and vertical tastings of Vintage Ports, LBV's, Aged White Ports and more.



We also explore many of the finest Douro wines typically paired with the finest cuisine in Porto and Douro region. Our guests stay in first class (5* accommodations) which provide great comfort after long days-into-night of sheer hedonistic pleasure. Have you ever tread on just picked grapes in a lagar? Not just a photo opportunity ... it's actually amazing fun and there's nothing like feeling grapes squishing between your toes and beneath your feet. You will never forget the first time!





This year for the very first time, our tour group spent a half hour picking grapes on the sloping vineyards of Quinta São Luiz, which is where Kopke's grapes come from. We first learned how to be safe and not cut our own fingers off with the incredibly sharp shears we were given. It was a lot of fun, but extraordinarily after filling several plastic box loads full of grapes, moving fairly quickly down the row in which I was situated, I began to realize how back breaking this work really is. I stopped to think about the people that do this for an entire day (an entire harvest!) and then wind up working at night after supper, foot treading grapes in lagar. I'll never take grape picking for granted ever again!



Like all of our Portuguese wine travel, the Port Harvest Tour is an all-inclusive vacation and once you've disembarked from the airplane, you will not touch your wallet again unless buying wine or gifts. We ensure every detail of your experience and maintain small group sizes, as well as providing our guests with singular opportunities to meet the winemakers, owners and/or managing directors of every Port house we visit.







Whether you're joining us to learn about Port and Douro wines for the first time or are seriously involved in consuming and/or collecting these extraordinary wines, we can promise that you'll exponentially expand your knowledge and tasting experience. You'll learn the difference between old socialcos, vinha ao alta, patamares, old vine field blend vineyards and those which are block planted. If you arrive not knowing the difference between a pipe of Port or a tonel or balseiros, we can assure all of these things will be clarified for you. That is just the beginning, and nobody does it better!



Our 2013 PORT HARVEST TOUR includes everything except airfare:

- Renowned Port expert Roy Hersh and Mario Ferreira personally guiding your entire trip
- 7 night's accommodations at an impeccably chosen 5 star hotel in both Porto & the Douro
- Meals include all breakfasts, lunches and dinners w/ no exceptions
- Transfers to/from Porto International Airport: all tips & taxes ... no hidden costs
- Transportation throughout your stay with us in Northern Portugal
- Inclusion of all Port & wine during our VIP tastings at esteemed Port properties
- Introduction to the key players within the Port trade at their Port lodges, Quintas & homes









THE PREMIER PORT EXPERIENCE!

For reservations or further details email: Roy@fortheloveofport.com

PORT NEWS YOU CAN USE ...



The Yeatman is a classic, luxury wine hotel offering a personalized service to all its visitors. Surrounded by extensive landscaped gardens, it is located within the historic Port wine cellar district. The Yeatman has 82 magnificent guest rooms and suites, all with their own large private terrace, providing breathtaking views across the River Douro to the historic centre of Oporto, a UNESCO World Heritage site.

The Yeatman is a haven for wine lovers, with an extensive 25,000 bottle wine cellar and an award-winning wine list under the management of Beatriz Machado, The Yeatman's Wine Director. The award-winning gastronomic restaurant at the Yeatman, run by Chef Ricardo Costa, provides a highly imaginative cuisine using a mix of traditional Portuguese flavours prepared and presented with contemporary flair.



The Yeatman also offers a wide range of eleven events and meeting rooms for both private and corporate events and conferences. Relax in the indoor and outdoor infinity pools with panoramic views or treat yourself to a luxury treatment in the Vinotherapie® Spa by Caudalie. Adrian Bridge shared with me: "Roy, we are now holding awards for The Best Independent Hotel in Portugal, The Best Restaurant in Portugal and the Best Wine List in Portugal. This week we were given the best restaurant award from The Great Wine Capitals. We also have picked up a Wine Spectator Best of Award of Excellence 2012 for our wine list. We now have 72 wine partners showing the very best of what Portugal can produce – 11 of these are Port companies."

Within the last 12 months the Yeatman has received the following awards:

- Condé Nast Traveler's Hot List Hotels 2011
- A Michelin Star in the 2012 Michelin Guide
- "A Melhor Carta dos Vinhos" The Best Wine Menu Award in the national "Revista de Vinhos" wine magazine.
- "Melhor Empreendimento do Ano" (Revista Imobiliária). The Best Building of the Year.
- "Melhor Empreendimento Turístico" (atribuído pelo Salão Imobiliário de Lisboa). The Best Tourist Building of the Year.
- "Melhor Hotel Independente "Best Independent Hotel" – Publituris Trade Awards 2012
- The Best Wine Tourism Award of 2012 awarded by Anibal Coutinho, well known national wine writer and wine producer.
- The Yeatman is affiliated with "Relais & Châteaux".
- Garfo de Platina 2012 - "Platinum Fork Award" – Boa Cama Boa Mesa Guide – a prestigious, national award for best restaurant – Expresso Newspaper
- Chave de Ouro "Golden Key Award for Accommodation", Boa Cama Boa Mesa 2011 and 2012 Guides – Expresso Newspaper
- Wine Spectator – "Best of Award of Excellence 2012"
- "Top 12 Head-Turning Hotel Infinity Pools" by Condé Nast Traveler's 2012
- Condé Nast Johansen's "Most Excellent City Hotel", Europe & The Mediterranean, 2013
- "Best of Wine Tourism 2013", national prize for Best Wine Restaurant

MORE NEWS FROM THE YEATMAN HOTEL IN PORTO ...



Portugal's Best Wine Producers Come Together at The Yeatman for the Second Annual Christmas Wine Experience

This December, Portugal's luxury wine hotel, The Yeatman, will bring together Portugal's principal wine producers from across the country to share and taste the best wine Portugal has to offer. Following a successful inaugural event in 2011, this year the Christmas Wine Experience will take place across two days, 1st and 2nd December, during which over 100 wines will be shown and available for tasting to the public.

Hosting 70 wine producers (and with over 40 producers already confirmed) The Yeatman's Christmas Wine Experience will showcase new and emerging wines, as well as firm favourites including Sparkling Soalheiro 2012, Graham's Colheita 1969, Niepoort Charme 2010 and Luis Pato Old Vines 2011. The event marks the beginning of the Christmas season in Porto – a UNESCO world heritage city and one of Trip Advisor's Top Ten Wine Destinations in Europe for 2012. With over 25,000 bottles in its impressive cellars, more than 1,100 wine references, and 82 wines available by the glass, The Yeatman is well equipped to play host to the exclusive wine event, where visitors will have a chance to meet the producers and owners of the vineyards.

Adrian Bridge, CEO of The Yeatman, said "the Christmas Wine Experience event intends to create a tradition of uniting wine producers and wine lovers during the first weekend in December in Porto, thus marking the start of the Christmas period. It is the ideal opportunity to try our Wine Partners' wines and taste the excellent quality of the new wines that have been produced throughout Portugal."

Set amid a holiday atmosphere, the event will run from noon till 7pm, during which guests can enjoy the culinary delights of Chef Ricardo Costa who will be serving traditional Christmas flavours and tapas. The public are invited to attend the exclusive wine event, both as guests of the hotel for which a winter package has been made available, or simply as entrants across the two days whereby early bird tickets can be purchased prior to 15th November (see Notes to Editors).

Beatriz Machado, Wine Director of The Yeatman, explains that "Christmas is a time for family gatherings round the table where good wine and the best in Portuguese gastronomy are key ingredients. This is the spirit of the Christmas Wine Experience: the producers will present their best wines to pair with traditional salted codfish and Christmas desserts, or to suggest as special gift ideas for friends and family."

The Yeatman embraces the fruits of the vine throughout the luxury hotel. With 70 wine partners across 11 different wine regions in Portugal, each has sponsored and given its name to one of the beautifully appointed bedrooms in The Yeatman. Throughout the hotel – which has been sensitively built into the hillside overlooking the Douro River, mirroring the vineyards of the Douro Valley – there are references to the history and importance of the nearby wine regions, with maps and artifacts, stunning photographs and paintings adorning corridors. The Yeatman is home to the largest collection of Portuguese wines and port in the country and its wine cellar has won awards from Revista de Vinhos wine magazine in 2011, and the US magazine Wine Spectator in 2012.

For reservations and more information about The Yeatman please visit:

www.theyeatman.com

Additional notes: The Yeatman opened in August 2010 and is located in the historic Port lodge area of Vila Nova de Gaia, Porto, directly across the river from the UNESCO world heritage area of the city and just 1½ hours by car to the Douro valley. It has 12 suites and 70 rooms, each with a private terrace over-looking the river. The hotel has 3.5 acres of private gardens with croquet lawn, outdoor pool, Dick's wine bar, extensive wine cellars, a Michelin Star restaurant and Kids Club.

Entrance Prices to The Christmas Wine Experience:

Entitles entrants to a wine tasting glass and to sample all of the wines on offer.

Regular Tickets (after 15th November): €30

Buffet Lunch: €25 (a variety of Portuguese dishes)

Dinner (after 7pm): €25 (5 tapas + unlimited samples of all wines)

Included in The Yeatman Winter Programme:

The two night package starts from €105 per person, per night based on double occupancy (including breakfast) and is valid from 15th October 2012 – 28th February 2013

- Minimum two nights' accommodation in a Superior Room with terrace and panoramic views
- Continental breakfast served in The Orangerie
- Children free – one extra bed per Superior Room and two extra beds per Suite
- One afternoon tea per adult at Dick's Bar
- One Port wine and mignardise pairing per adult in Dick's Bar**
- 20% discount on treatments at the Vinotherapie® Spa by Caudalie at The Yeatman (rituals and cures not included)
- Free car parking
- Between 27th December 2012 - 1st January 2013 the minimum stay is 3 nights

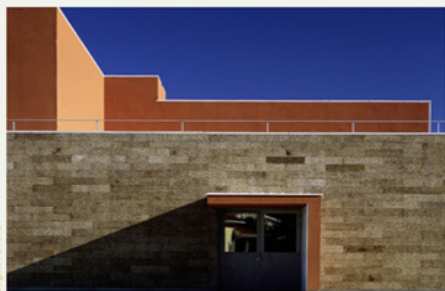
**** For reservations made for the nights of the 1st and 2nd December, the Port Wine & Mignardise will be exchanged for entrance to The Christmas Wine Experience (valid for 1 day)**

Roy's Note: in case you are interested in what will be served for the two Christmas Wine Experience events, have a look at this list, and please note that in most cases, the winemakers and/or owners of nearly every company listed, will be participating.

Produtor	Vinho 1	Vinho 2
Alves de Sousa	Reserva Pessoal Alves de Sousa 2003	Abandonado 2009
Azamor	Icon d'Azamor 2004	Azamor Selected Vines 2007
Blandy's	Blandy's Terrantez 1976	Blandy's Malmsey Harvest 2006
Borges	Borges Dão Reserva 2007	Espumante Real Senhor Blanc de Noirs 2006
Campolargo	Espumante Campolargo Pinot Noir 2010	Campolargo Castelão Nacional 2009
CARM	Maria de Lourdes Branco 2010	Maria de Lourdes Tinto 2008
Cartuxa	Scala Coeli Touriga Franca 2009	Pêra Manca Branco 2010
Casa de Cello	San Joanne Branco 2000	Quinta da Vegia Reserva 2005
Casa Ermelinda Freitas	Casa Ermelinda Freitas Espumante Reserva 2009	Casa Ermelinda Freitas Moscatel de Setúbal Superior 2003
Comenda Grande	Comenda Grande Reserva Tinto 2008	Comenda Grande Espumante 2010
Covela	Covela Escolha Branco 2008	Covela Colheita Seleccionada Tinto 2005
Croft	Quinta da Roeda Vintage Port 2002	Croft 20 Year Old Tawny Port
Dona Berta	Dona Berta Vinhas Velhas Rabigato 2011 - Edição Especial Navios: Sagres & Creoula	Dona Berta Vinha Centenária Branco 2009
Dona Maria Vinhos	Dona Maria Reserva 2005	Dona Maria Petit Verdot 2009
Dow's	Dow's Vintage Port 1980	Dow's 30 Year Old Tawny Port
Esporão	Private Selection Branco 2010	Quinta dos Murças Reserva 2008
Filipa Pato	Nossa Branco 2011	Nossa Tinto 2010
Fonseca	Fonseca 40 Year Old Tawny Port	Fonseca Vintage Port 1985
Gloria Reynolds	Julian Reynolds Branco 2011	Gloria Reynolds Tinto 2005
Graham's	Graham's 40 Year Old Tawny Port	Graham's 1969 Single Harvest Colheita Port

Herdade da Calada	Herdade da Calada Block n°3 2007	Herdade da Calada Baron de B Branco 2010
Herdade das Servas	Herdade das Servas Vinhas Velhas Tinto 2009	Herdade das Servas Branco 2011
Herdade do Rocim	Vale da Mata Reserva 2009	Olho do Mocho Reserva 2011
Herdade do Sobroso	Herdade do Sobroso Tinto 2010	Herdade do Sobroso Branco 2011
J. Portugal Ramos	Duorum Reserva 2009	Marquês de Borba Reserva 2009
Lagar Antigo	Lagar Antigo Alvarinho 2010	Castrus 2010
L'AND Vineyards	L'AND Vineyards Reserva Tinto 2010	L'AND Vineyards Branco 2011
Lavradores de Feitoria	Meruge Branco 2011	Meruge Tinto 2009
Luis Pato	Luis Pato Vinhas Velhas Branco 2011	Fernão Pires 2011
MÃOS	Mãos Tinta Roriz 2010	Mãos Branco 2010
Mazouco	Planura Reserva 2008	Mazouco Reserva 2008
Monte da Ravasqueira	Ravasqueira Flavours Viognier 2011	Ravasqueira Vinha das Romãs 2010
Mouchão	Mouchão Colheitas Antigas 2002	Ponte das Canas 2008
Murganheira	Espumante Grande Reserva Bruto Assemblage 1999	Espumante Extreme de Pinot Blanc 2005
Negreiros	Negreiros 2009	Negreiros Reserva 2007
Niepoort	Niepoort Bioma Vintage 2009	Charme 2010
Oboé CVD	Fagote Grande Reserva Vinhas Velhas 2009	Oboé Reserva Branco 2011
Palácio da Brejoeira	Palácio da Brejoeira 2010	Palácio da Brejoeira Aguardente Bagaceira NV
Quinta da Lagoalva	Quinta da Lagoalva de Cima Alfrocheiro 2009	Quinta da Lagoalva de Cima Espumante NV
Quinta da Pedra Escrita	Atalaya Tinto 2008	Quinta da Pedra Escrita Branco 2010
Quinta de Paços	Casa do Capitão-mor Alvarinho Reserva 2010	Morgado do Perdigão Alvarinho Loureiro 2011
Quinta de Sant'Ana	Quinta de Sant'Ana Pinot Noir 2010	Quinta de Sant'Ana Riesling 2010
Quinta do Ameal	Quinta do Ameal Loureiro 2011	Quinta do Ameal Escolha 2011
Quinta do Crasto	Crasto Superior 2010	Quinta do Crasto Vintage Port 2001
Quinta do Monte d'Oiro	Quinta do Monte d'Oiro Madrigal 2011	Ex-Aequo 2008
Quinta do Noval	Quinta do Noval 2008	Quinta do Noval Vintage 2008
Quinta do Passadouro	Passadouro Colheita 2010	Passadouro Reserva 2009
Quinta do Passadouro	Passadouro Colheita 2010	Passadouro Reserva Tinto 2009
Quinta do Sagrado	VT'07	Quinta do Sagrado 2007
Quinta do Vale do Bragão	GC'O8 Branco 2010	Quinta Vale do Bragão Tinto 2009
QUINTA NOVA	Quinta Nova Grande Reserva Classico 2009	Mirabilis Grande Reserva 2011
Ramos Pinto	Duas Quintas Reserva Tinto 2009	Ramos Pinto 20 Year Old Tawny Port
Raposeira	Espumante Raposeira Velha Reserva Bruto 2004	Espumante Raposeira Blanc des Noirs 2006
Real Companhia Velha	Carvalhas Branco 2011	Quinta do Cidrô Touriga Nacional 2009
Romaneira	Sino da Romaneira 2009	Quinta da Romaneira 2009
São Domingos	Espumante Lopo de Freitas 2008	Espumante São Domingos Cuvée 2009
Soalheiro	Soalheiro Clássico 2012	Espumante Soalheiro 2010
Solar dos Lobos	Solar de Lobos Colheita Seleccionada Tinto 2010	Solar de Lobos Touriga Nacional 2009
Tapada do Chaves	Tapada do Chaves Branco 2011	Tapada do Chaves Tinto 2009
Taylor's	Taylor's 30 Year Old Tawny Port	Taylor's Vintage Port 2000
Terra d'Alter	Terra d'Alter Touriga Nacional 2010	Terra d'Alter Reserva Tinto 2009
WIJION	WIJION Blanc de Noir NV	WIJION Brut NV

NEWS FROM QUINTA DO PORTAL



VINHOS DO DOURO DOURO WINES

Temos consciência de que estes resultados só foram conseguidos com o apoio, o feedback e parceria de todos (importadores, distribuidores, sommeliers, clientes, consumidores e amigos), pelo que estas distinções são também vossas. Obrigado!

We firmly believe that those results were only possible with the support, feedback and partnership of you all (importers, distributors, sommeliers, clients, salesreps, consumers and friends), so those distinctions are also yours. Thank you!

MÉTODO CLÁSSICO
20 08
QUINTA DO PORTAL
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QUINTA DO PORTAL
COLHEITA TINTO 2009
DOC DOURO RED

93
Points

TOP 100
BEST BUYS
of the Year
#17



QUINTA DO PORTAL
GARNDE RESERVA 2009
DOC DOURO RED

93
Points

CELLAR
SELECTION



QUINTA DO PORTAL
RESERVA 2009
DOC DOURO RED

93
Points

TOP 100
WINES
of the Year
#17



PORTAL
PORTO VINTAGE 2009
PORT

92
Points

CELLAR
SELECTION



QUINTA DO PORTAL
DURADERO 2009
DOC DOURO RED

92
Points

CELLAR
SELECTION



QUINTA DO PORTAL
TOURIGA FRANCA 2009
DOC DOURO RED

91
Points

CELLAR
SELECTION



QUINTA DO PORTAL
FRONTARIA TINTO 2009
DOC DOURO RED

90
Points

BEST BUY



QUINTA DO PORTAL
TOURIGA NACIONAL 2009
DOC DOURO RED

90
Points



QUINTA DO PORTAL
MUROS DE VINHA 2010
DOC DOURO RED

89
Points

BEST BUY



QUINTA DO PORTAL
FRONTARIA TINTO 2009
DOC DOURO RED



MUNDUS vini
DER GROSSE INTERNATIONALE WEINPREIS



QUINTA DO PORTAL
MUROS DE VINHA 2007
DOC DOURO RED



... AND FROM SOGRAPE'S: CASA FERREIRINHA



The advertisement features a black background with a gold-colored illustration of four women in classical attire at the top left. To the right is the Casa Ferreirinha crest and the text "CASA FERREIRINHA EM CADA VINHO UMA HISTÓRIA." Below this, a bottle of Quinta da Leda 2009 wine is shown, with its label clearly visible. To the right of the bottle is a red-bordered award logo that reads "Wine & Spirits MAGAZINE 2012 WINERY OF THE YEAR".

Quinta da Leda 2009 wins major award at "Escolha da Imprensa" wine competition

Having already been awarded with a "Winery of the Year" award, **Casa Ferreirinha's** excellence continues to be recognized. This time the award goes to **Quinta da Leda 2009**, this year's big winner in the red wine category of the "A Escolha da Imprensa" wine competition, promoted by Revista de Vinhos. The same wine was recently awarded 18 points by the magazine.

2012 European Enterprise Promotion Award – The Douro Boys

Last night, renowned Portuguese wine-grower group **The Douro Boys** won the **Promotion Award**, in the category **Supporting Internationalisation**. The **European Enterprise Promotion Award** is an initiative of the European Commission. It aims to highlight projects that are particularly exciting and unconventional, which implement unique entrepreneurial ideas. Countless projects were submitted for consideration, of which only six from EU member nations made it to the final round; everybody was anxious and eager to learn the outcome of the competition.



The five estates (**Quinta do Crasto**, **Quinta do Vale Meão**, **Quinta do Vale D. Maria**, **Niepoort** and **Quinta do Vallado**) have been working together since 2002, and strive not only to promote their own enterprises, but above all to excite worldwide interest for the scenically magnificent and breathtaking Douro Valley as a whole. The Douro Boys' strategy is, on the one hand, to make the public acquainted with the tradition and unique terroir of the region, and on the other to celebrate the extraordinary hospitality and openness of Portugal in international events. The impressive echoes heard throughout the media prove that this has been a success, as do their numerous accolades and the degree of recognition they've achieved all over the world. Between 2002 and 2011, the exports of wine from these five producers increased from €4.7 million to €11 million, an increase of 134%.

The Douro Boys sent two of their fathers, **Vito Olazabal (Quinta do Vale Meão)** and **Jorge Roquette (Quinta do Crasto)** to **Cyprus on Thursday, 15 November 2012**, for the award ceremony, where they received the prize on stage. In his acceptance speech, Jorge Roquette said: *This prize is not just for the five members of the Douro Boys, but for all who played a part in the work. This begins with the workers in the vineyards and continues through to our partners in international distribution. It is a large project, at which we all work together, and we're simply overjoyed to learn that our years of diligent work have found recognition!*

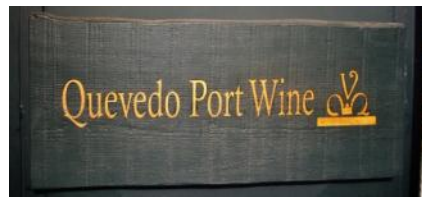
The European Enterprise Promotion Awards support the aims of the Small Business Act by recognising innovation and rewarding the success of public bodies and public-private partnerships in promoting enterprise and entrepreneurship at a national, regional and local level.

EXCLUSIVE PORT & DOC BUYING OP FOR FTLOP SUBSCRIBERS

What better way to kick off the holiday season than to announce another fantastic opportunity for our subscribers to obtain some of the latest and greatest Port releases and DOC Douro wines from a producer that everyone will instantly recognize. Several of these bottlings are being offered for the very first time in the USA, including the launch of a Vintage Port that has not been offered anywhere else until now ... also including a handful of other Port categories.

Additionally, we have made sure that this specific offering will also be available to subscribers in the UK, as well as other countries across Europe. This is a one week opPORTunity to place your orders with all bottles in pristine condition, having been made available directly from the producer's cellar. This is our way of thanking loyal subscribers and enhancing the value of your newsletter subscription by providing you with direct access to fine quality wines at "discounted" pricing, just-in-time for the holiday season!





OSCAR QUEVEDO

OFFERING DATES: Dec. 9th - 15th 2012



WINDOW OPENS: This offer is only valid between **Sunday, December 9th and Saturday, December 15th 2012**. However, there are some items with a very limited number of bottles available in the USA, (and Europe too) ... so first come, first served ... until sold out.

ORDERING: In the **USA (only)**: visit <http://flickingerwines.com/> and search for "Quevedo" to select your items. Then go to the shopping cart and choose your shipping method, etc. You'll see the total price for your wines and shipping that way. Enter your contact info, shipping address, CC# etc. Nobody else will have access to the Quevedo area of their website until 12/16.

PRICING: Based on a MINIMUM purchase of a mixed case, (12 bottles). You may order 13 or more bottles too, but please be aware that shipping prices are less expensive for full case quantities. Exclusive pricing for FTLOP subscribers is aggressive and will expire December 15th 2012. There is separate pricing for the UK market & the rest of Europe (excluding Switzerland), and USA too. You will find that on the next page, with market specific information.

PAYMENT: You may use Visa, MasterCard or Discover credit cards ... but not AMEX.

SHIPPING: USA: When placing your order, please advise how you want to receive the shipment. Those participating from the **UK or other EU countries** may contact **Oscar Quevedo directly** by email: oscar@quevedoportwine.com so that he can arrange for you to purchase the wines at pricing listed on the following page. Please note that Flickinger Wines is willing to hold your wine/Port shipment in a temp-controlled warehouse at no extra charge, until YOU feel the weather is advantageous to ship.

DISCLAIMER: **First and foremost, Roy Hersh nor FOR THE LOVE OF PORT have ANY financial involvement, benefit or prior arrangement with the seller of these wines. FTLOP is not responsible for any purchases, deliveries or exchanges agreed to between buyer and seller. Individuals, who participate in purchases based on the above offer, are fully responsible for making sure they adhere to all shipping laws or other legal requirements in their respective states. Roy has negotiated pricing with Quevedo and their US importer, on behalf of FTLOP subscribers and will only insure that the prices quoted and the offer that follows, is accurate. He puts buyers and seller together and prefers NOT to be involved in ordering or shipping disputes and ask you to please resolve any issues directly with the management of Flickingers.**



PRICING

For the **UK market**, priced in GBP of course, with shipping costs included ... with a **minimum purchase of at least 12 bottles** (can be a mix of any bottles):

Oscar's Douro Red & White (2009/2011)	5.99
2009 Claudia's Douro Reserve Red	9.99
2006 LBV	11.99
2010 Quinta Vale d'Agodinho Vintage Port	26.99
1992 Colheita Port	16.99
10 Year Tawny	12.99
20 Year Tawny	21.99
40 Year Tawny	54.99



For other **European** countries *excluding Switzerland*, the shipping costs are included with a **minimum purchase of at least 12 bottles** (can be a mix of any bottles). Prices here are in Euros:

Oscar's Douro Red & White (2009/2011)	6.99
2009 Claudia's Douro Reserve Red	11.99
2006 LBV	13.99
2010 Quinta Vale d'Agodinho Vintage Port	30.99
1992 Colheita Port	18.99
10 Year Tawny	14.99
20 Year Tawny	24.99
40 Year Tawny	63.99

PLEASE NOTE: WHERE POSSIBLE, TASTING NOTES FROM SOURCES OUTSIDE OF FTLOP, LISTED ON LAST PAGE OF OFFERING

In the **USA**, there is also a minimum purchase of 12 bottles (one case) that can be mixed. However, when purchasing either the Oscar's Douro white/red or Claudia's Reserve Red ... these two items are sold in **6-packs only**, but can be added in to make up a "mixed case of 12" as per above. Pricing in black is the normal retail price of the bottles shown from Flickinger Wines, while **FTLOP pricing is in RED**. Once the week-long FTLOP offer expires, prices will revert back to their normal retail price for subscribers, and then opened up to everyone ... so if you do plan to partake in this offering, please be sure to follow the aforementioned dates!

- **Oscar's Douro Red 2009 & White 2011: \$59.94/6 pack case - \$9.99 bottle.**
(\$41.94/case - \$6.99 bottle - 30% discount)

- **2009 Claudia's Douro Reserve Red: \$89.94/6 pack case - \$14.99 bottle.**
(\$71.94/case - \$11.99 bottle - \$20% discount)

- **2006 LBV: \$19.99 bottle (\$15.99 - 20% discount)**

- **1992 Colheita: \$33.99 bottle (\$26.99 - 21% discount)**

- **2010 Quinta Vale d'Agodinho Vintage Port: \$49.99 bottle (\$39.99 - 20% discount)**

- **10 Year Tawny: \$21.99 bottle (\$16.99 - 23% discount)**

- **20 Year Tawny: \$42.99 bottle (\$32.99 - 23% discount)**

- **40 Year Tawny: \$98.99 bottle (\$78.99 - 20% discount)**



2011 Oscar's Douro White: Reviewed by Wine Enthusiast (12% alc.) They mention suggested retail price of \$12.00:

Reviews



Soft and herbaceous, this is a warm wine, its acidity leading to apricot and pineapple flavors. The apple skin texture and the tangy final acidity make it crisp.

— R.V. (12/1/2012) — 87

2009 Oscar's Douro Red: Reviewed by Wine Enthusiast. They mention suggested retail price of \$12.00:

Reviews



Oscar Quevedo is one member of a new generation of winemakers bringing a breath of fresh air to the Douro. His everyday wines, like this one, are friendly, fruity and delicious when consumed young. This is a great wine for barbecue.

— R.V. (12/1/2012) — 87

2009 Claudia's Douro Reserve Red: Reviewed by Wine Enthusiast. They mention suggested retail price of \$22.00:

Price: \$22
Designation: **Cláudia's Reserve**
Varietal: **Portuguese Red**
Appellation: **Douro, Portugal**
Producer: **Quevedo**
Alcohol: 13%
Bottle Size: 750 ml
Category: **Red**
Importer: P.R. Grisley Company
In Magazine: 12/1/2012



Have you tasted this wine before? [Add your Review](#)

Reviews



This manages to be rich, smooth, complex and full bodied without losing any of its fruitiness. The tannins are enveloped by its ripe, generous texture. Worth aging a year, but you can also drink it now.

— R.V. (12/1/2012) — 90

Here is my tasting note on the **1992 Porto Quevedo's Colheita** that I've only had this one time, four years ago. In the FTLOP Tasting Note Database, other reviewer's scores ranged from 89-93.

1992 Porto Quevedo Colheita Port

Cask sample. This was a cask sample which Oscar Quevedo had sent to me by way of Vinologia and how often do you get to try 16 year old bottled cask samples of any wine? I can't begin to describe the color as we sat beneath the bridge on the Porto side, sipping and talking during the wee hours our first night in country (Andy/Stewart/Roy). Nutty with a mahogany essence and a lovely light molasses note. Smooth, smoky and rich. Slightly hot and that was the only drawback, but obviously we did not get to decant this and maybe a pop and pour scenario hurt this slightly. I am looking forward to trying this again someday. Good length on the finish and overall, it was a nice young Colheita.

90 Points (2008-09-27)

Henrik Oldenburg, a well-known author on "Port" (from Denmark) has this to say about the **Quevedo 20 Year Old Tawny Port**:

"It is a 20-year, winning on closer acquaintance, so this deserves time and patience. It begins with concentrated sun-dried raisins, intense sweetness, low smoke, plums, filling and plump forms. Raisins and plums continues far out in the aftertaste, also the next day, and get the taste memory of Pedro Ximenez (!). It is an atypical Tawny that is more to socialize and dessert than anything else, and it is not for cheese or nuts. It is very personal and exciting news in the Danish market. " 17/20

2010 Quinta Vale d'Agodinho Vintage Port: Reviewed by Wine Enthusiast. They mention suggested retail price of \$75.00:

88
POINTS

Quevedo 2010 Quinta Vale d'Agodinho Vintage Port (Port)

Price: \$75
Designation: Quinta Vale d'Agodinho Vintage
Varietal: Port, Port Blend
Appellation: Port, Portugal
Producer: Quevedo
Alcohol: 19.5%
Bottle Size: 750 ml
Category: Port/Sherry
Importer: P.R. Grisley Company
To Web: 12/1/2012

Have you tasted this wine before?
[Add your Review](#)

ONLINE EXCLUSIVE



Reviews



This Port is structured, with notes of mint and herb. It has blackberry jam flavor and a firm, solid structure, while it also shows intense youthful fruitiness. It is rich and full, showing some firm tannins. Either drink it right now, or leave it for 10 years.

— R.V. (12/1/2012) — 88

GUEST CORNER ARTICLE

Roy's Note: Blair Curtis is a regular contributor to FTLOP's Guest Corner. A long time Port lover, Blair has been coming to Seattle to join me for Port events for a decade now. He belongs to the Vancouver chapters of the brotherhoods for both Bordeaux and Burgundy and is involved with the Vancouver International Wine Festival each spring.

A Horizontal Followed by a Vertical

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No, this title is not a boring description of me waking up in the morning ... it was the order of a two-tasting weekend in WA State with Roy Hersh and a number of his FTLOP subscribers and supporters.

In honor of the 7th Anniversary of FTLOP's website, Roy decided something interesting and special should transpire – and indeed it did!

The first event was a vintage 1992 Port horizontal, (with an imposter thrown in and a golden oldie to cap off the evening). The second event was an extensive horizontal of Churchill's Ports.

Once again, this FTLOP event attracted participants from far and wide. We had four tasters who had travelled from Canada to partake (yours truly included). Others travelled from California specifically for these events. The usual WA cadre of Port connoisseurs enthusiastically filled out the lineup.

Event #1 – 1992 Horizontal

We all convened at a hotel in Issaquah, WA for this excellent and educational event. Our group was eager to have a look at how these 20-year-olds were performing currently.

The usual question of blind tasting or not was discussed, but ultimately Roy had arranged for this one to be done blind. He felt this would be a more interesting way to carry out this 1992 comparison. I'm glad in retrospect that Roy chose this format. I feel that my tasting impressions accordingly are quite true – uninfluenced by any label bias.



Here are the notes, followed by my score (and then the producer, which was revealed later).

Wine #1: This wine has a rich, deep nose featuring icing-sugared fruit and a lovely mint/menthol note. On the palate there is intense dark fruit, licorice, lots of fine tannin and great intensity and persistence. This is very purple – a bruiser still. Serious acid spine and a certain noble dryness that leads me to think of Dow's (but it turns out I was wrong). **95 points** [This was revealed to be **Quinta do Infantado.**]

Wine #2: This is a bit less fresh on the nose than the prior wine – slightly oxidative, forest floor, this seems more mature. The wine is reddening a bit. Some baking spice...nutmeg! Soft and not much tannin showing. Bit of cherry cough drop. Nice acid. There is a hint of caramel – this does show as prematurely advanced – but the Port is not at all dead. **89 points** [This was revealed to be **Cockburn Quinta dos Canais.**]

Wine #3: The nose of this Port is quite floral/perfumed – I like it. This is a lovely middle-weight Port showcasing a classy and creamy mouthfeel. The tannin is well in check. There is a touch of spirit heat. Shows some star anise, black cherries and then a bit of toasted walnut on the finish – really lovely. Should continue to age with grace. **94 points** [This was revealed to be **Warre's Quinta da Cavadinha.**]



Wine #4: This is a bit odd, lactic notes, aged balsamic at the forefront, some sandalwood and beef stock. Strange! Volatile with some acetone. Not very good. **80 points**. [This was revealed to be **Niepoort**.]

Wine #5: The nose of this one shows a bit mute/restrained. But the palate is more forthcoming. Fairly high acid. Barbecue spice, ground coffee, multivitamins and cherry lozenge. An unusual combo indeed, but not unpleasant. Not the longest finish. I did enjoy this Port. **91 points** [This was revealed to be **Quinta do Vesuvio**.]

Wine #6: The nose of this Port is a bit reserved, showing some dry minerality. In the mouth, this is a strong wine – deep pitched and featuring nice acids. It is a black-purple, intense wine. Long in the mouth. Wonderful sugarplums, blackberries and cassis compete for attention. Really enjoyed this one! **95 points** [This was revealed to be **Taylor**.]

Wine #7: Nice aromas here – floral and sensual. My, this is a black wine! Excellent intensity and sweetness. Blueberry pie, pecans and some coffee. Nice spicy note too. Long finish. Dazzling show. **96 points** [This was revealed to be **Smith-Woodhouse LBV**.]



PAUL & ANITA WADDEN, VANCOUVER CANADA

Wine #8: The nose on this Port is a tiny bit swampy. A higher acid Port with some heat in the nose as well. Some apple skins and a bit of root beer. Good overall, but not great on this night. **90 points** [This was revealed to be **Fonseca**.]

Wine #9: This has a very fragrant nose – floral and fresh herbs! Interesting palate showing at first some meaty/sausage flavours. Then later the intense mentholated cherry blasts in. Long finish. Excellent. **93 points** [This was revealed to be an interloper...the **1994 Taylor**.]

Wine #10: This smells older/swampy. Lacks freshness. Palate tastes advanced too. Some nuttiness, caramel corn. Bit of cinnamon. What is there is not too bad. But the group felt there was certainly a problem with the bottle. **Not rated** [This was revealed to be **Kopke**.]

Wine #11: This has an interesting nose ranging from apple skins to rosemary to bandages. On the palate it shows as somewhat simple. But has good sweetness and black fruits. Nice acids keep it lively and pretty good overall. **89 points** [This was revealed to be **DeLaforce**.]

Wine #12: Another Port with a nice floral nose, middle-weight, nice palate presence and persistence. Flavours include some well done black fruit and tea as well. A wine with a smooth mouthfeel. **92 points** [This was revealed to be **Smith-Woodhouse**.]



Wine #13: Unfortunately, this bottle was corked. **Not Rated.** [This was revealed to be **Quinta de la Rosa.**]

Wine #14: The nose of this one is offputting to me – stewed tomatoes, vinegar, volatile acidity. The palate shows malt vinegar. Yes, there is some good stuff underneath all that, but this is not a wine I wish to try again. **Not Rated** [This was revealed to be **Quinta do Passadouro.**]

Wine #15: Strong wine with a talc/dry mineral nose. Tannic, and showing a bit of heat, but generally high quality black cherry fruit and a very good wine overall. **91 points** [This was revealed to be **Dow's Quinta do Bomfim.**]

And for “dessert” (ha!) we indulged in some ...

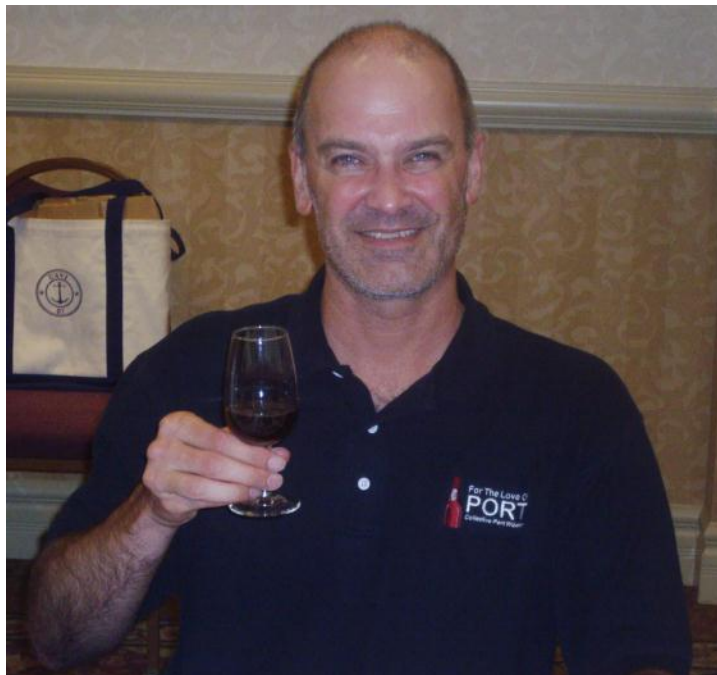
1953 Royal Oporto Colheita (bottled 2006): Showing a wild, complex nose – high toned. Great acid and long on the palate. Bright and wonderful...so lively despite the intensity. Gorgeous with espresso acidity, cedar and fresh caramel. A real treat! **95 points**



Summary of 1992 Horizontal

This was really interesting – I was thrilled with the performance of a pair of true dark horses in this tasting: The Smith-Woodhouse LBV and the Quinta do Infantado. Some experienced tasters felt the Infantado was the finest they had ever sampled from this producer.

Of course, some of the predictable greats also performed very well: I particularly loved the 1992 Taylor and the Warre's.



GLENN ELLIOTT

Event #2 – Vertical of Churchill's Ports

This special event was held at the lovely home of Port-fanatic, Glenn Elliott (a.k.a. Mr. Tawny) in Sammamish, WA.

Everyone at this event was really looking forward to the opportunity to survey so many Churchill's Ports in one tasting. Nobody present had previously tried so many offerings from this Port shipper side-by-side.

The Ports were divided into 4 flights, moving from oldest bottles to youngest. This time the wines were not served blind.



First Flight – 1982-1990

1982 Vintage Port: First sniff shows a light bit of mustiness, but this remains at a low level. Some spice shows through, sweet cherry jam, apple pie, and a little menthol. A bit of alcohol shows through. Fairly short finish. What was there was decent, but the wine was certainly TCA-affected. **Not Rated**

1984 Quinta do Fojo: Some cured tobacco, slightly shy nose, good sweetness, licorice and root beer. Tasty! **90 points**

1985 Vintage Port: Again a fairly shy nose. This has nice balance and a feminine style. Acids are still good. Tannins have mostly now resolved. Maturing sweet cherry fruit with some cough drop. A soft wine. The finish is not long...falls off. **88 points**

1986 Quinta do Fojo: A maturing, slightly dusty nose. Bit of foresty aroma. Interesting meaty/gamy tastes. Shows a touch of spirit heat. Acids are good, but very little tannin left here. Sweet decay. Cinnamon hearts candy. **89 points**

1990 Quinta da Agua Alta: Deepest wine of this first flight. Exotic nose...high-toned. High acid in the mouth with a strong licorice element. Also showing nice spices, some coffee, and some toffee with nuts. Bit of spirit heat. **91 points**



Second Flight – 1991-1995

1991 Vintage Port: Deep rich nose with some cocoa. This is a broad black-fruited Port...black currants. Quite dry showing nice minerals and good tannins. But this also shows a fair bit of heat. Should continue to age well. **91 points**

1992 Quinta da Agua Alta: Herbs and lavender on the nose, but also medicinal. Palate is a bit simple and one-dimensional. Cherries at first. Then some creosote and burnt flavors. Some heat lingers. **87 points**

1994 Vintage Port: This has some Band-Aid on the nose and also some musty aromas. Good sweet fruit on the palate – raspberries and blackberry jelly. There is some mushroomy mustiness on the palate too. This is TCA-affected. Low level, but it is there. **Not Rated**

1995 Quinta da Agua Alta: On the nose, a bit of apple pie and also nice floral smells. The floral aspect follows onto the palate. This Port shows good acid, but not much tannin. The flavors include cherries, licorice, and some black tea that shows up late. Nice. **89 points**



Third Flight – 1996-1999

1996 Quinta da Agua Alta: Very high-toned vinaigrette nose, and sadly the vinegar follows onto the palate. Something is very wrong here. VA. **Not rated**



1997 Vintage Port: Floral nose showing lovely violets. Good dry palate with blackberries, cherry candy and some toasted nuts. Good acids. Spirit is pretty well integrated. Lingers on the palate. Excellent. **91 points**

1998 Quinta da Agua Alta: Almost no nose at all. But a good palate – nice sweet ripe fruit and some baking spices. But then the wine is let down by a short finish. Only good. **86 points**

1999 Quinta da Gricha: Again quite muted on the nose. But the palate shows better with good black fruits and a bit of star anise. Somewhat simple and a bit too sweet, but a guilty pleasure. **88 points**



Fourth Flight – 2000-2003

2000 Vintage Port: Dry mineral/talc nose. Also shows some blackberries on the nose. This Port has a powerful – almost explosive – entry onto the palate. A big presence! Strong acids. This is an excellent young Port and the best of the Churchill's wines so far. Lovely licorice on this wine too. **93 points**

2000 Quinta da Gricha: Dry reserved nose. Showing some light floral aspects. On the palate, this shows sweeter than the VP of the same vintage. Some cola, espresso and milk chocolate. Good acids and fairly long finish. **91 points**

2001 Quinta da Gricha: Starts with some bottle stink. Pretty good palate, but certainly not exceptional. Hot and a tad disjointed. **87 points**

2003 Vintage Port: Rich dark nose. Palate shows strong tannins and acids. Excellent balance for a young Port. Powerful blackberries, dark chocolate, and lemon zest. Some noticeable bitterness – perhaps over-extraction? I like the potential here. **92 points**



Summary of Churchill's Tasting

As someone who has been frequently pleasantly surprised by the "underdog" in my wine tasting experiences (and even earlier in the weekend at the 1992 Horizontal), I was hopeful coming into this tasting that Churchill's might exceed my expectations.

Unfortunately, in this instance I cannot say that Churchill's over-performed. As my notes show, many of the wines were quite drinkable; however, this group of Ports cannot compete at the top level with the legendary labels.

On a positive note, the quality seems to be on the upswing – the final flight featuring the most recent wines was for me, quite a bit better than the older Churchill's Ports. So if this is a trend, I might need to keep an eye on this producer.

A QUESTION FOR THE PORT TRADE

A Question for the Port Trade appears in every other FTLOP newsletter, sharing this space with **Port Personalities: In Focus**. For the November issue there were nearly two dozen responses. Typically related to the wines of the region, this month AQFTPT took a different tack, focusing on a slice of tourism instead. In recent years oenotourism has expanded exponentially in northern Portugal and we hope this will provide some guidance for those of you visiting for the first time, or looking to try something innovative on your next visit.



The question is:

Q: What is/are your favorite restaurant(s) in the greater Porto/Vila Nova de Gaia area?

Gustavo Devesas, Market Manager, Symington Family Estates;

Making a choice like this is never easy as we definitely have a great selection of restaurants, but those where I've never been disappointed and am always pleasantly surprised by the quality of the food, service and atmosphere in my city are:

Restaurante O Gaveto in Matosinhos - authentic classic food, attentive service, family-owned and managed by a fantastic father and two sons team - best fresh fish and sea food in Porto with a very good wine list.

For a cozy atmosphere with the family/friends: Restaurant Oporto. For originality and innovation: Casa de Pasto da Palmeira, O Cometa and O Papparico. But for the real taste of Porto and a fantastic experience definitely Cervejaria Gazela deserves a visit in Praça da Batalha - an iconic place in the city and probably the only restaurant in the world that closes on weekends.

Luisa Borges, Oenologist, Vieira de Sousa;

My answer is simple; the restaurant is "A Margarida". It is a very typical restaurant in Leça. They serve great fresh fish.

Pedro M. Branco, Proprietor, Quinta do Portal;

The restaurants I go to most often are the following:

DOP; for haute-cuisine

Cafeína, for relaxed environment, very good food

Líder and **Inês do Aleixo**; for traditional/regional food

Tito 2, **S. Valentim** and **Dom Peixe** for fish and seafood.

Jorge Moreira, Oenologist at both Quinta de la Rosa & Real Companhia Velha;

I have two favorites DOP and also Pedro Lemos.

Rute Monteiro, Sales Manager, Quinta do Noval;

It's hard to pick one favourite restaurant in the area because it depends of so many factors! But if I am to pick one I will pick Gaveto in Matosinhos because it's one of the few places I can be sure I will drink both Port and Madeira at the right temperature and will find all kinds of fresh seafood and fish almost everyday. If you're lucky enough, you'll get a bonus of fine canned fish from selected Portuguese producers! All good reasons to come and visit Porto, right?

João Paulo Martins, Author, Portuguese wine journalist and critic;

No doubt, for me right now, the best restaurant in Oporto is Papparico.

Gonçalo Devesas, General Manager of the Dalva Port Lodge (C. da Silva);

My favorite restaurants are: O Papparico – The décor and cozy atmosphere are inviting, the staff always keeps an eye on every guest and they are really polite. They also offer a wide range of Portuguese wines and spirits, and excellent food.

DeCastro – I enjoy the concept of sharing a variety of delicious appetizers with a lovely view of the Douro River.

Luisa Olazabal, Sales & Marketing Director, Quinta do Vale Meão;

As far as Restaurants are concerned I will choose two: DOP and Papparico.

João Alvares Ribeiro, Vice President, Quinta do Vallado;

For fish – in Matosinhos: Pecadosinhos

For “sophisticated food” – in Porto: DOP, also XIS

“Typical” food – (**Roy’s note:** the use of Typical for a restaurant = authentic regional cuisine”) – in Porto: Adega do Pacheco.

Carlos Flores dos Santos, Co-owner, J.H. Andresen, Sucrs. Lda;

- Cafeína
- Terra
- Shis
- Adega S. Nicolau
- O Carteiro
- Restaurante 17º
- Pedro Lemos

There is no particular order in this short list – it always depends on your mood, what kind of food you are looking for, etc.

Dirk Niepoort, Winemaker and Proprietor, Niepoort Vinhos, SA;

My favourite restaurants are two; GAVETO in Matosinhos

PAPARICO in Porto

The most famous and a very good one is DOP in Porto. PEDRO LEMOS is also very good.

João Nicolau de Almeida, Managing Director and Oenologist, Ramos Pinto;

For fresh fish Lusíadas; for sophisticated cuisine, DOP.

Joana Pais, Press Relations Manager, Sogrape Vinhos, S.A.;

I'd go traditional and say "Adega São Nicolau", in Ribeira. For the traditional food, for the place, for the home-feeling!

Bento Amaral, Tasting Panel Coordinator, Instituto dos Vinhos do Douro e Porto (IVDP);

I would say that I have three "Michelin style" favourite restaurants for special occasions: The Yeatman, DOP and Pedro Lemos (this last Chef has opened a new one in Praça de Lisboa that I haven't tried yet).

Even if they don't have a good wine list, I also enjoy going to "Casa de Pasto da Palmeira" which is a more relaxed style.

George Sandeman, Board Member, PR & Institutional Representation, Sogrape Vinhos, SA;

As far as "personal favorites" in the area, mine is a small family owned place just down the street from Ferreira called "Dom Luis". It is family owned; the mother cooks and her two enormous sons serve. The food is uncomplicated, tasty, and good quality traditional. And it's not expensive!

Miles Edlmann, Director of Production, Valle Pradinhos;

Canelas de Coelho - great location in the Baixa just off Aliados with late-night opening, an intimate atmosphere and a quirky tapas-style menu. Very cool service and a fantastic selection of wines by the glass. All restaurants should be like this.

Churrasqueira Cidade - right opposite the Combatentes tube station. A life-saving take-away for when know you are going to arrive home late and don't have the energy to cook (although it also has plenty of seating). Purveyors of some of the best rare beef in the city and irresistible spare ribs, but don't overlook the Espetada de Polvo.

Miguel Potes, Senior Marketing Manager, Symington Family Estates;

Whilst there are lots of interesting restaurants out there in the greater Porto – Gaia area, if I could really only pick one it would be Chef Rui Paula's, DOP in Porto.

As I'm sure you know, Rui Paula began his career as a chef and restaurateur in the Douro, first with the Cêpa Torta in Alijó and then with the much more ambitious DOC restaurant in Folgosa do Douro. The latter, in particular, has become the benchmark for restaurants in the Douro Valley.

I love the DOP restaurant on many counts: the food, the impressive wine list, the attentive and friendly professional service and the contemporary, cosmopolitan decoration, which is inviting and comfortable. I also love the part of town in which DOP is located, the Largo de São Domingos, right in the centre of Porto's old medieval quarter and just off one of my favourite streets in the old town — the 'Rua das Flores'.

Rui Paula's modern interpretations of traditional Portuguese dishes, drawing particularly on inspiration from Porto's own gastronomic heritage is exceptional. Every visit to the DOP is a unique experience. Being the sweet tooth that I am, the quality, variety and creativity of Rui Paula's desserts are really special and, of course, so many of them lend themselves so well to be accompanied with Port!

You only asked me to name one restaurant but I feel I should also mention an old favourite of mine: the 'Cafeína' in the Foz area of town. It's been around quite a while now, but unlike many restaurants in Porto, which start with a bang and much promise and then slowly fade into obscurity, the Cafeína has kept its understated charm and stylish ambience, as well as the quality of its cuisine of course. Better for smaller groups.

Tomás Roquette, Oenologist, Quinta do Crasto;

Porto is becoming a city that everyone wants to visit in Europe and there are a lot of options for good restaurants. I particularly like the traditional Portuguese cuisine and for that I will recommend Adega Sao Nicolau in Porto's Ribeira (by the river).

Sandra Marques, North America Export Manager, Sogevinus Fine Wines USA, Inc.;

Your question brings me good memories when I still lived in Portugal. I really love the traditional Portuguese gastronomy, so my choices are between "Casa do Aleixo" famous for the octopus (Polvo) with rice; "O Lider" for the marvelous baby goat 'Cabrito Assado', or "Confentaria Cunha" for the traditional Francesinha.

Oscar Quevedo, Director of Sales & Marketing, Porto Quevedo;

I like very much to go to Terra, near by the Atlantic and Canelas de Coelho in downtown Porto. For a more traditional and great for restaurant for the tripas dish is: O Tripeiro, in Rua Passos Manuel, just above the Rua de Santa Catarina.

José Maria Calem, Winemaker & Proprietor, Quinta do Sogrado / PV Wines;

My three favorite restaurants in Porto are: *Shis* and also *Oporto* in Foz; *Adega de S. Nicolau* by me in Ribeira.

Paul Symington, Joint Managing Director, Symington Family Estates;

Some of my favourite restaurants are as follows:

Cafeina. Porto - Always very good, the menu changes regularly, great wine list.

Cometa. Porto - Eccentric, original, slightly mad, but huge character. Like a small French bistro.

Esplanada Marisqueira Antiga. Matosinhos - Some of the best shell-fish anywhere in the world. Great oysters and clams. Great sea-food rice. Great ameijoas a bolhao pato.

Gaveto. Matosinhos - Superb fish and wine list.

Pedro Lemos. Amongst the best cooking in the North of Portugal.

Restaurant Book. Slightly eccentric, but good food and fun.

DOP. Rui Paula is great as is his cooking.

Restaurant O Carteiro. Cheap and cheerful, real food.

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