

# DOW'S 2007 VINTAGE PORT

## DOW'S

Dow's is owned and managed by the fourth generation of the Symington family, Port producers since the 19th Century. The family, whose experience dates back over 100 years, supervises all the vineyards, winemaking and ageing of this wine.

Dow's owns two of the Douro's finest Quintas, Senhora da Ribeira and Bomfim. They were acquired in 1890 and 1896, making Dow's one of the first houses to invest in premium vineyards.

## THE VITICULTURAL YEAR

January started with the rather odd weather that has characterized recent years, only 4mm of rain fell in this month and although February brought good rain, March and April were again quite dry. However October and November of 2006 had been wet and this was sufficient to replenish the water tables. The winter was not cold with very few frosts and March brought stunning weather. Consequently the vegetative cycle began early and April also experienced some beautiful weather. Flowering came on the 18th May, the same date as last year but still much earlier than 2004 and 2005. Fruit set was again fractionally earlier, with an average date of 22nd May. June was decidedly un-summery with a very wet middle of the month (60mm was measured at Bomfim). July brought more showers on the 15th and 16th that complicated the fungal situation in the vineyards for those who had trusted to fate. Temperatures dropped sharply on the 23rd and 24th, exactly when a violent weather system brushed the northern edge of Iberia. Due to the colder weather, veraison was considerably delayed. August was mild, without the normal searing summer heat. The moderate temperatures, combined with good soil humidity, had given good acidity, well sized grapes with relatively soft skins with excellent potential for colour extraction. September started with perfect weather which stayed remarkably stable. Fruit arrived at the wineries at very good temperatures and in perfect condition.



## Vintage Overview

An excellent vintage in the Douro which proved one of the exceptional years where the weather, combined with the work of the viticulturists and the winemakers, produced stunning wines. General declaration.

## Contemporary Family Comments

*"We are now reaching the final days of the vintage here at Quinta do Bomfim, it is another beautiful clear day with mild temperatures, we have become so used to this type of weather over the last 6 weeks that we have almost started to take this for granted. One feels very fortunate to have had near perfect conditions throughout this vintage allowing us to produce some very promising wines."*

Charles Symington  
October 2007

## Tasting Notes

A tremendously concentrated and robust purple-blue wine. It has the typical Dow dry spiciness with very solid flavours of plums and cassis. The very ripe fruit gives it an amazingly complex finish combining liquorice flavours and bold tannins. A wine that with time will show its true breeding.

## Food pairing suggestion and serving

Dow's 2007 Vintage Port is a fabulous way to end a lunch or dinner. It pairs wonderfully with chocolate desserts, such as chocolate mousse, but it can also be enjoyed on its own, providing a memorable moment in the company of good friends.

## Storage

Store the bottle horizontally in a dark place with constant temperature, ideally between 12°C and 15°C.

## Decanting

Stand the bottle upright for a short while before you intend to decant (20 to 30 minutes at most). Pull the cork slowly and steadily and leave the bottle for a few minutes. Clean the neck of the bottle. Pour the wine into a clean and rinsed decanter. Once you have started pouring do not stop until you see the very first traces of sediment begin to appear out of the bottle. You may prefer to use a decanting funnel.

## Wine Specification

Alcohol by Volume: 20% vol (20°C)  
Total Acidity: 4.6 g/l tartaric acid  
Baumé: 3.4

## Reviews & Awards

### 100 out of 100 Points

*"Amazing aromas of lilac, violet, crushed blueberry and mineral that turn to black pepper and spices follow through to a full-bodied, medium-sweet palate, with a long, chewy finish. Evolves to tar and asphalt. Really held back, yet powerful grip slaps you. This is mind-blowing in texture. The greatest Dow ever made."*

James Suckling, Wine Spectator, March 2010

### Nº 9 in the Top 100 Cellar Selections list 96 out of 100 Points

*"A solidly structured wine, packed with initially sweet fruit that then becomes drier as the ripe tannins show through. All the ingredients are there, supported by a tense texture to go with the first sweetness. It's an exciting wine, obviously very ageworthy."*

Wine Enthusiast, October 2009

### 19 out of 20 Points

*"...Fine, focused, very tight-knit in style, dry and typically Dow... Big, bold, combining power and elegance... Definitely a keeper."*

Richard Mayson, Decanter Magazine, August 2009