

Notes From The Cellar (NFTC); Winepairings e-letter July 16, 2008

A Port in the storm

This crazy summer just keeps rolling along. As I mentioned in the last newsletter, the financially turbulent times can be stressful. On the other hand these are times when wine plays a special role in our lives. Sharing times with family or friends, a nice meal and glass of wine can help bring sanity and pleasure. Interestingly I am seeing more offers with large discounts popping all around: from wholesalers, as well as retailers. Yet the quality of most of the wines offered is not so hot. Obviously there is a lot of product (read junk) out in the market place that is not moving. Just because the price is discounted, it will not make a mediocre wine better. Luckily there are some deals to be had as well. The good stuff when priced right disappears quickly. We will continue to seek out value oriented wines as we have in the past few months to feature here. More than ever I am committed to focus on finding good values for our readers at all price levels. Today we have something very Special.

Port in the summer? Ever heard of straw hats in the winter? Not for me is to question the logic but I was thrilled to find this in a recent offering. This would have not lasted 5 minutes around Thanksgiving or New Years but when the temperature outside is 97 degrees most wine buyers can't get their head around the concept of port. Their loss and our gain especially when considering this insane price on one of the finest products in the market. Stock up now and thank us later.....

Today's Wine Deal \$\$\$

Taylor SQVP Vargellas 2005 in 375ml \$24 or \$22.50/btl based on a purchase of 12 or more (Crazy summer blow out -regular price around \$38!)

Taylor is one of the finest port producers period. The SQVP stands for "Single Quinta Vintage Port" it is produced in years which are not generally declared "a vintage year" At the hands of a good producer you will get some of the finest grapes from a single vineyard (or Quinta) often at a lower price than the "classic blend " from a declared vintage. There has been a big push in the quality of SQVP over the past decade as producers have concentrated on better quality overall from their vineyards. So SQVP's are getting discovered. No other producer has consistently made as good a line of SQVP as the Taylor Vargellas. The style is often a bit more lush and fruity when young, yet the Taylors have the tannins and power to easily age 25,30, 35 years or more. (Examples from the early and mid 70's are now at their peak). They will often eclipse in quality the declared vintage ports of lesser houses. They are harder to find as they are made in smaller quantities and have been largely ignored by the wine media to the delight of collectors and port drinkers world wide. A secret of those in the know if you will....

The 2005 is an excellent vintage and having this port in half bottles (or 375's) is particularly appealing as it makes for a easy bottle to share amongst friends after a big meal or at times when a full bottle may be too much. There is also the advantage of smaller bottles maturing faster but this will probably not play much of a role for at least a decade or two. If you are commemorating a special event from 2005 this would be a perfect wine to celebrate with in future anniversaries birthdays or graduations down the road. (at a fraction of the cost of a good Bordeaux from 2005 for example).

As I mentioned before this has a style which is also very enjoyable young -My friend and port expert Roy Hersh who write the excellent "For The Love of Port " newsletter and web site www.FTLOP.com recommends a 14-15 hr decant for this wine in order to enjoy it's full potential if you were to drink it young. Big, dark fruity and powerful this is a great port to keep around for any occasion. Enjoy it now and in the decades to come- for this price why not?

Did you know:

Unlike many other retailers we don't have to feature a slew of deals or specials which most of the time are not so special after all. If it's not something I would consider purchasing or drinking myself chances are you will not see it here. Fortunately I have a full cellar so I don't have to hoard all the wine for myself though you will more often than not find me drinking what I am preaching.

Thanks again for all your support and referrals, tell your friends, Cheers

Paul David, Chief Fermented Grape Taster.

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The buyer is solely responsible for the shipment of wine. We make no representations concerning your legal right to ship or receive wine into any state outside Colorado or any country outside the United States. By placing any wine order with us, you authorize Winepairings to act on your behalf to engage a common carrier to deliver your order to your selected destination.

Please note that **you must be at least 21 years old** to order or receive alcohol from this newsletter. All orders require the signature of a person at least 21 years of age.