



Rochester Chapter AWS Tasting Report

Name of Tasting: Don't Dessert Your Port

Date: 3/16/2013

Committee Chair: Jason Kafer

Committee Members: Alex & Vickie Wheeler, Jeff & Nancy Stabins

Number of Members & Guests Attending Tasting: 27

Notes on the tasting: (briefly describe the topic, any discussion that occurred, points of interest, etc...)

The entry wine was a Warre White Port (\$14.99) blended with San Pellegrino water typically done in Europe. Our mixture had too much Pellegrino, we then tried the remaining white port by itself which was good. Next we had 5 pairings:

1. Taylor Fladgate Ruby Port \$13.99 paired with Raspberry Chocolate Truffle
2. Graham's Six Grape Port \$19.99 paired with Mosser Roth 70% Chocolate
3. Flight of Taylor Fladgate 10 year (\$25.99), 20 year (\$46.99), 30 year (\$119.99) Tawny Port paired with Fig Puree on Crostini's with Maytag Blue Cheese
4. 2007 Fonseca Late Bottle Vintage unfiltered (\$19.99) paired with Cranberry Port Fudge Brownies
5. 2003 Fonseca Vintage Port (\$79.95) paired Stilton Cheese with Mixed Berries

The 3rd pairing was a great opportunity to compare the color, smoothness, and complexity of the three tawnys.

Jeff did a decanting demonstration on the LBV & Vintage Port.

The top three wines were:
30 year Fladgate Tawny Port
20 year Fladgate Tawny Port
Fonseca 2003 Vintage Port

The top three pairings were:
#1 Ruby with Raspberry Chocolate Truffle
#4 07 Fonseca LBV with Cranberry Port Fudge Brownies
#3 Tawny Flight with Fig Puree on Crostini's with Maytag Blue Cheese