

# WILFRED'S WINE GUIDE

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## CHAMPAGNES & PORTS



### April 2009 Selections:

- Chandon Etoile Sparkling Wine,
- Dow's 10 Year Old Tawny Port

Dear Wine Lover,

The masters' art of blending are clearly seen with the miracle of sparkling wine cuvées and creamy, aged tawny ports. For many, these wines offer so much in complexities that they leave their noses long into the glass, even after the wine has been sipped. For our first Champagnes & Ports club, I have chosen the sophisticated [Étoile Brut](#) from [Domaine Chandon](#) and the complex, yet fruity [10 Year-Old Dow's Tawny Port](#).

While some people drink Champagne merely to tickle their noses, there are many who simply love it when they come across a bubbly that is complex and deep. The [Étoile](#) with its freedom of how it is made spends extra time on the lees, resulting with a kaleidoscope of baked apple, crème brûlée, and warm spiced flavors. In Porto, tawnies are king and how they are assembled is a process only experienced winemakers could even begin to undertake, finding the right mix of old and new demands that they recognized and see the future of the blend.

So while these guys have worked hard in the cellars, all you have to do is to take off your shoes, put on some slippers and sip your way into a special world that they have created.

Cheers!

Wilfred Wong  
Cellar Master

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## WINE NOTES

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### Étoile Brut Sur Lees 2003

French for star—Étoile embodies our commitment to crafting the finest sparkling wine in America. The winemaking team has carte blanche. They have absolute rules to break from all traditional limitations and commonly accepted rules in sparkling winemaking. For example, we impose no appellation or vintage requirements. Has an attractive bouquet of ginger and brown spice with baked apple, honey, cinnamon flavors.



### Dow's Tawny Port Aged 10 Years

The grapes are fermented for a short period of time before the addition of 100% neutral grape spirit alcohol. This step stops fermentation, preserves the wine's natural grape sugars, and gives it unique rich flavors. Average age of 10 years with older wines to add complexity and younger wines to ensure freshness.

