

WILFRED'S WINE GUIDE

CHAMPAGNES & PORTS



October 2009 Selections:

- Schramsberg Sparkling Wine Blanc de Blancs, California '06 (UNITED STATES)
- Dow's 10 Year Old Tawny Port (PORTUGAL)

Dear Wine Lover,

Two incredible houses than bring you royalty, both [Dow's](#) in Porto, Portugal and [Schramsberg Vineyards](#) in Calistoga, California have made wines that are treasured the the world around. In nearly four decades of wine drinking, I have packed away more than my fair share of wines from both of the venerable properties. I can always recall simply sipping this Dow's 10 Year old with a mild blue cheese and enjoy an intense discussion of every subject under the sun. Of course, one can always imagine the [Schramsberg Blanc de Blancs](#) with the first Dungeness crab of the San Francisco Bay season in late October. The ['06 Blanc de Blancs](#) is simply a superior, world class bubbly.

For a nice get-together with family and friends, I guarantee there are few better routes to go than to sip on these two winners. Serve the sparkler with the entrée and savory the port for a discussion or two on life.

In an ever-changing landscape of great wineries, one need not stay in the past. Fine bubbly and great fortified wines hail from all parts of the globe. Today it is the Napa Valley and Porto. Tomorrow it may be who knows where. One thing is clear, classics can come from anywhere.

Cheers!

Wilfred Wong
Cellar Master

WINE NOTES

Schramsberg Sparkling Wine Blanc de Blancs, California '06 Blanc de Blancs (*white from white*) made from Chardonnay is the counterpart to the Blanc de Noirs (*white from black*), made from Pinot Noir. Blanc de Blancs was the first wine Schramsberg produced in 1965 and was America's first commercially produced Chardonnay-based brut sparkling wine. Schramsberg Blanc de Blancs gained international recognition in 1972 when then President Nixon served the wine at the historic "Toast to Peace" in Beijing, China.



Dow's 10 Year Old Tawny Port

The grapes are harvested by hand in the fall and 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. Aged Tawnies spend many years aging in oak casks – "10 Years" indicates an average age where older lots lend complexity and depth, and younger wines offer vibrant fresh fruit flavors.

