

Taylor's Quinta de Vargellas Vinha Velha Vintage 2009



TAYLOR'S®



Taylor's will bottle a small amount of Quinta de Vargellas Vinha Velha 2009 Vintage Port.

Adrian Bridge, Taylor's CEO, commented: 'We will be making a very limited release of Vargellas Vinha Velha 2009 which will be good news for vintage port enthusiasts and collectors of rare wines.'



Adrian and Natasha Bridge

As usual, the 2009 Vinha Velha represents a selection of fruit from the very oldest vines grown on the five plots which together make up the 'old vineyard' at Quinta de Vargellas. 2009 will be remembered as a particularly dry year, producing low yields and very concentrated, deeply coloured and tannic wines. However the 2009 vintage ports are also noted for their complexity and for the exceptional quality of their fruit. Adrian Bridge noted: 'The old vines, with their extensive root systems, are at an advantage in a dry year. The '09 Vinha Velha has the density and firm tannins typical of the harvest but is also perfectly balanced with wonderful complexity.'

Taylor's head blender, Natasha Bridge, added: 'As with previous Vinha Velha bottlings, the mix of historic grape varieties in the old vineyards has expressed itself in a wonderfully multidimensional nose. The '09 is a wine of massive scale with a long life ahead of it but remains a quintessential Vargellas, elegant and refined.'



A limited amount of Quinta de Vargellas Vinha Velha 2009 Vintage Port will be released later in 2011. The wine will be shipped in cases of 3 bottles.



Tasting note

Deep purple black with narrow rim. The nose is quintessential Vargellas taken to a sublime level. Powerful linear fruit, plum, black cherry and cassis set against a dark exotic background of rosewood and clove. The heady fragrance of violets contributes to the sense of transcendent, multilayered complexity. On the palate the dense thickly textured tannins are coated with sumptuous fruit flavour giving the wine massive volume, weight and grip. But it is on the long, rich tannic finish that the wine displays its resilience and energy.



Quinta de Vargellas

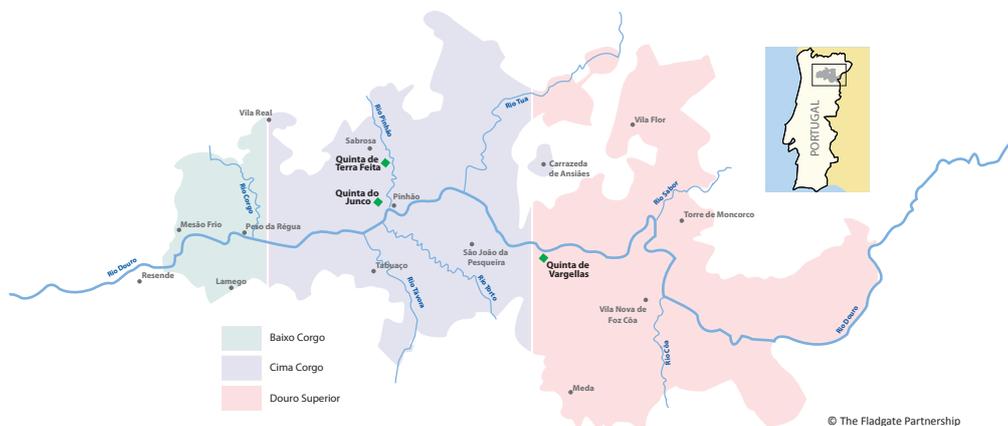
The wines of Quinta de Vargellas traditionally form the 'backbone' of the Taylor Vintage Port blend. This outstanding estate, recognised as one of the world's finest vineyards, was acquired by Taylor in 1893 although its reputation as a source of the finest ports dates back to the 1820's. Located in the remote eastern reaches of the Douro Valley, Vargellas is known for its elegant, scented wines, with their fine focused fruit and well integrated sinewy tannins. It is also known as a source of one of the rarest and most collectible vintage ports of all, Vargellas Vinha Velha, made in very small quantities from the produce of the oldest vines on

the estate. Only five Vinha Velha vintage ports have been released to date and the 2009 will be the sixth. The terraced plots containing the oldest vines on the property account for over 15% of the estate's total production. The Vargellas Vinha Velha vintage port represents a very limited selection of the production of these old vines and seldom accounts for more than about 2% of the total production of the property.

By far the largest part of the production of the old vineyards is incorporated into the traditional Quinta de Vargellas single-quinta vintage port or the declared Taylor Vintage, or into other wines when no vintage port is made.

The Vargellas Vinha Velha vintage is selected from five individual plots of old vineyard: Polverinho, Renova do Depósito, Renova do Armazém, Gricha and Vinha Grande. The age of the old vines on these plots varies from around 80 to 120 years. Each plot, which is harvested individually, produces wine with its own distinct character and contains a wide variety of grape varieties in which no one variety predominates. The exception is the Polverinho vineyard, which was the site of the first single-variety batch planting experiments in 1927 by Taylor partner Dick Yeatman, whose pioneering work underpins the firm's thorough understanding of the classic Douro grape varieties.

Head winemaker David Guimaraens noted: "The remarkable characteristic of the Vinha Velha vintage ports is their multi-dimensional complexity and their distinctive and subtle personality. This derives from the rich diversity of grape varieties planted on these old terraces, many of which are traditional varieties not widely used today.



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Notes on the 2009 viticultural year and harvest

2009 was a year of very low yields, partly due to the relatively small amount of fruit produced by all vine varieties and in part to the very dry summer. The main stages in the viticultural cycle occurred earlier than usual, with bud burst taking place in the first days of March. The ripening season started in relatively cool weather which continued throughout July but this turned to extreme heat in August. There was virtually no rain from July through to September which subjected the vines to stress in some more exposed areas of the valley. However, as usual, the old vines of the Vinha Velha, with their extensive root systems, were able to cope well with the heat. The harvest at Quinta de Vargellas started on 12th September but most of the selection and picking of the grapes used to make the Vinha Velha Vintage Port occurred between 15th and 17th. The small amount of fruit and the dry summer meant that musts from the old vines were even more concentrated than usual, showing very high levels of sugar, tannin and colour.