



TOP 100 CELLAR SELECTIONS OF 2011

WINE ENTHUSIAST[®]

MAGAZINE

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PERFECT DRINK
**PERFECT
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Celebrate the Season

with Taylor Fladgate Aged Tawny and Vintage Port

From the minute the Thanksgiving turkey goes into the oven until the New Year's clock heralds in promises for 2012, Taylor Fladgate Port suits the occasion perfectly. Versatile, elegant and backed by more than six generations of passionate winemaking, each bottle makes for an ideal holiday wine and food pairing or gift.

The delicious fruit and warming spices of the season's food are reflected beautifully in the **Taylor Fladgate 10 Year Old Tawny Port**, a blend of multi-vintage wine aged an average of 10 years in oak. Waves of raspberry and cherry are enveloped by apricot, caramel, and toasted nut spice, making it an alluring aperitif or digestif sip, or a delicious partner

to cheese, nuts and dessert. Unlike Reserve or Ruby Ports, which have a bolder fruit flavor, tawnies have spent more time in the barrel and express the tawny brown color of both additional age and the wood in which it has been kept, as well as nutty spice aromas and flavors. This character also makes it a great base note for an innovative cocktail like the **Tawny Port in a Storm** (recipe below). Our updated riff on the "Dark and Stormy," this is a stylish way to greet your holiday guests as they come in from the cold.

Another excellent accompaniment to the holiday season is a Late Bottled Vintage Port. The result of a single vintage and already aged in wood for six years before bottling, this Port is ready to serve now and needs no additional time in your cellar. With its exuberant raspberry, cherry and anise flavors, the **Taylor Fladgate Late Bottled Vintage Porto 2005** makes a statement when enjoyed solo in the glass or even integrated into sumptuous holiday recipes like **Pumpkin Spice Cake with Taylor Fladgate LBV Port Sauce** and **Taylor Fladgate LBV Port and Fig Ice Cream**.

Both of these original desserts can be enjoyed alongside a glass of either the Taylor Fladgate 10 Year Old Tawny Port or the Taylor Fladgate Late Bottled Vintage Porto 2005.

Vintage Port is a thoughtful and sophisticated holiday gift. In contrast to LBV, Vintage Port is only made in an exceptional year, when a "Vintage" is declared. (In undeclared years, the harvest goes into non-vintage Port, either Tawny or Reserve.) Meant to age in the bottle, Vintage Port is a gift with longevity, and also can commemorate that year's holiday season or the year's special occasions (weddings, promotions, even the christening of a new cellar). Remember savings bonds? When you received one as a child, you had to wait for it to mature in order to collect the full value. Think of Vintage Port in the same way and buy a bottle, a case or more for that special child, niece or grandchild to enjoy when they turn 21...what better way to share your love of great wine with someone close to you.

Such a personal gift should be chosen carefully, and there are Vintage Ports for every taste and character. Three of the finest Vintage Port Houses in existence—**Croft**, **Fonseca**, and, of course, **Taylor Fladgate**—have just released their blockbuster 2009 vintages. These include **Croft Vintage Porto 2009**, **Fonseca Vintage Porto 2009**, **Taylor Fladgate Vintage Porto 2009** and the rare **Taylor Fladgate Quinta de Vargellas Vinha Velha (Old Vines) 2009**. Seventh generation Port producer and Chief Blender Natasha Robertson Bridge describes the unique flavors of each: "Taylor Fladgate is lean, firm, racy, muscular, but in a sinewy elegant way, while Fonseca's style is noted for its expressive, luscious fruitiness, opulence and voluptuousness, and velvety mouth-filling tannins, and Croft is defined by an abundance of rich plump fruit with a delicious exotic quality and a distinctive herbaceous, spicy character."

Classic but diverse, elegant but innovative, Port is an essential element to the holidays. Its versatility means it can be enjoyed by wine lovers of any taste, paired with myriad holiday foods, and gifted with the assurance that it will be enjoyed now and for many years to come. A toast to creating new traditions! ■



BY ENTERTAINING AND LIFESTYLE EDITORS JEFF JANSSEN & MIKE DESIMONE

Quick Mix!

Tawny Port in a Storm

An updated riff on the classic "Dark and Stormy," this finely flavored cocktail is the ideal way to welcome your holiday guests in from the cold—and get them ready for the enticing Port Wine yet to come.

- 1 ½ parts Taylor Fladgate 10 Year Old Tawny Port
- 1 part dark rum
- 4 parts ginger ale
- Crushed ice
- Twist of lime

Fill a tall glass with crushed ice, add Taylor Fladgate 10 Year Old Tawny Port, dark rum, and ginger ale. Garnish with a twist of lime. Serve. (5 minutes)



Special Promotion



For the Taylor
Fladgate Pumpkin
Spice Cake recipe
and more, please
visit [winemag.com/
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For more information go to: 2009vintageport.com