

Various Types of Port	Alc. By Vol.	Aged	Year of Bottling On Bottle	Type of Cork	Year to Year Continuity	Characteristics	When to Drink
RUBY	20%	About 3 yrs	No	Stopper	Constant	Deep Ruby Color. Fresh, Fruity, Vibrant.	Young
TAWNY	20%	About 3 yrs	No	Stopper	Constant	Lighter color & less fruity than Ruby. Softer with some elegance.	Young
WHITE	20%	About 3 yrs	No	Stopper	Constant	Dry, Off-Dry to Sweet. Consume Off-Dry or Sweet straight, on the rocks or as a Highball with soda or tonic, garnished w/lemon or lime.	Young
VINTAGE CHARACTER	20%	4-6 Yrs	No	Stopper	Constant	Super Ruby or Premium Ruby from choice vineyards with ripeness & vigor rarely elegant or complex. <u>Examples:</u> Fonseca Bin 27, Graham 6 Grapes, Warres Warrior, Sandeman Founders Reserve and <u>PRESIDENTIAL VINTAGE CHARACTER.</u>	Young
AGED TAWNIES	20%	<u>AVERAGE AGE</u> is 10, 20, 30 or 40 Yrs.	Yes	Stopper	Constant	Master Blender creates a wine with a unique personality that combines elegance, complexity, maturity and vigor. Blend contains younger wines for vigor & freshness and older wines for complexity & refinement.	When Bottled
VINTAGE	20%	Bottled in 2 <sup>nd</sup> or 3 <sup>rd</sup> year after harvest	Yes	Regular Wine Cork	Varies with each Vintage declared	Producer submits sample to <u>Port Wine Institute</u> for approval to declare vintage. Superb color, full-body, fine aroma & flavor. Powerful fruit. Throws off a sediment over time. Represents about 2% of total port production.	When Matured. Can take 10 or 20 or more years of bottled aging.
LBV (Late Bottled Vintage)	20%	Bottled in 4 <sup>th</sup> , 5 <sup>th</sup> , or 6 <sup>th</sup> year after harvest	Yes	Stopper Or Reg. Cork	Varies with each Vintage declared	Producer submits sample to <u>Port Wine Institute</u> for approval to declare vintage. Costs less and throws less sediment than regular vintage due to filtration.	Drink When Released. Requires no bottle aging.