



ESTABLISHED 1798

DOW'S

PORT

DOW'S 2016 VINTAGE PORT

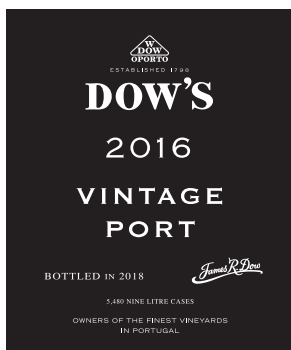
James R. Dow



DOW'S 2016 VINTAGE PORT



THE VINHA DOS ECOS (THE ECHOES VINEYARD) AT QUINTA DO BOMFIM



PRODUCTION: 5,480 CASES

The Symington family is pleased to announce the declaration of the Dow's 2016 Vintage Port.

It has been a long wait since 2011, a Vintage which garnered worldwide recognition for Dow's when Wine Spectator named it No1 Wine of The Year and which followed the remarkable 2007 Dow with 100-points in the Wine Spectator. In 2016, perfect conditions enabled the production of an outstanding wine and one that will enhance the great Dow's Vintage Port tradition.

The 2016 year was viticulturally unusual with an unseasonably warm winter and an unusually cool spring, with plentiful rainfall across both seasons. This water was critical in sustaining the vines during a hot and dry summer. The abundant rainfall differentiated 2015 from



2016. While both years were amongst the hottest on record, the latter had a rainfall surplus, while the former had a rainfall deficit. The importance of adequate soil moisture levels during the 2016 ripening cycle was often highlighted by Charles Symington in his harvest report.

The cool and wet spring was a testing time for farmers. The third wettest spring at Bomfim of the last three decades necessitated preventative action in the vineyard to counter the threat of the damp conditions. While many across the region had a reduced crop, resulting in one of the smallest vintages of the last 20 years, the two flagship Dow's properties, Quinta do Bomfim and Senhora da Ribeira, emerged unscathed. Not only was the crop saved but its quality potential assured, laying the foundations for this vintage declaration.



QUINTA DA SENHORA DA RIBEIRA



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Although August was hot and dry, good soil humidity levels supported the maturations, albeit at a slower pace than usual, and sugar, acidity and phenolics developed in a balanced manner. Heatwaves during late August and early September slowed ripening and delayed the harvest. The decisive moment of the vintage was some beautifully-timed rain on September 13th, lowering temperatures and bringing enough water for the successful completion of ripening. In anticipation of this rain, Charles Symington twice deferred picking on the best vineyards at the two estates, giving the grapes more time to ripen completely. Picking started at Quinta do Bomfim on the 19th September and at Senhora da Ribeira on the 21st.

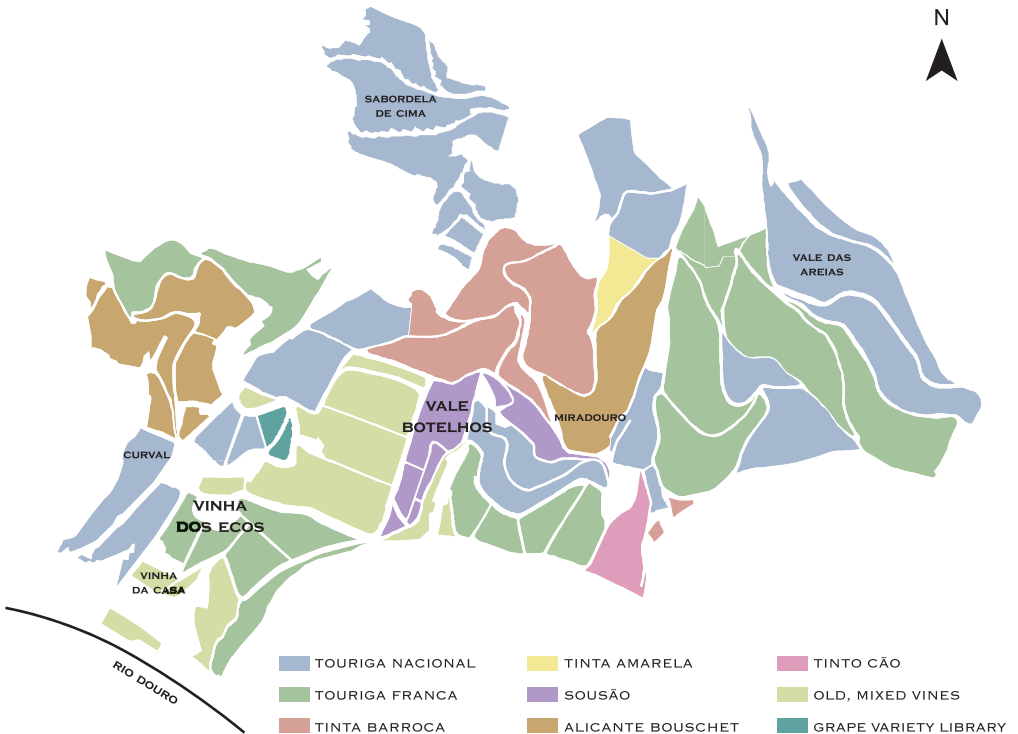
The principal part of the Dow's 2016 Vintage Port is sourced from the *Vinha dos Ecos* vineyard, a gently rising slope behind the estate house at Bomfim. Planted in 1988, these mature Touriga Franca vines yielded a tiny 0.68 Kg/vine, half the 20-year average. From the adjoining Vale Botelhos vineyard, on traditional drystone terraces, Charles Symington chose Sousão grapes for the excellent colour and freshness which the fine acidity of this variety provides. The grapes from these two vineyards were fermented together in the *lagar* winery at Bomfim. These co-fermentations work well, the characteristics of each variety amplifying the other's finest qualities; the Sousão's acidity matching the Franca's floral aromas. A small component of very old mixed vines from the vineyard directly below the Bomfim house, yielding a minuscule 320g/vine, contributed added complexity and structure.

The other indispensable component of any Dow's Vintage Port, Quinta da Senhora da Ribeira, contributed exceptionally well-ripened grapes from its mature *Vinha Grande* vineyard whose east-facing aspect and 200 to 450 metres of altitude, proved beneficial in the hot and dry



conditions, shielding the Touriga Nacional vines during the ripening cycles. Senhora da Ribeira's small riverside *Zé Barqueiro* vineyard supplied Alicante Bouschet which gives the wine great structure and weight. Senhora da Ribeira's production was vinified in the Quinta's small *lagar* winery.

QUINTA DO BOMFIM





DOW'S 2016 VINTAGE PORT PROVENANCE

QUINTA	PERCENT IN BLEND	VINEYARD	YIELDS PER VINE
BOMFIM	52%	Vinha dos Ecos	0.68Kg/vine
		Vale Botelhos	1.34Kg/vine
		Vinha da Casa	0.32Kg/vine
SENHORA DA RIBEIRA	37%	Vinha Grande	1.56Kg/vine
		Zé Barqueiro	1.88Kg/vine
CABEÇO	7%	–	–
CERDEIRA	4%	–	–

Tasting Note:

Very Dow in its intensity, taut and lean with the vigour of a young thoroughbred. Typical Dow's deep, brooding aromas of black plum and Douro schist with lavender and violet notes. Profound and substantial on the palate. A beautifully toned wine of impressive structure.

Grape variety percentages:

- Touriga Franca – 48%
- Touriga Nacional – 31%
- Sousão – 11%
- Very old mixed vines – 6%
- Alicante Bouschet – 4%

Wine Specification:

- Alcohol by volume – 20% v/v (20°C)
- Total acidity – 4,46 (g/l)
- Baumé – 3,43
- Bottled during May 2018 with no filtration or fining
- Winemakers: Charles Symington, Pedro Sousa (Bomfim) and Ricardo Carvalho (Senhora da Ribeira)



BOMFIM: THE LAGAR WINERY



DOW'S
PORT

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