



**The Event:**

What: **1985 Vintage Port**  
When: **Saturday, December 10, 2005 at 7:00 pm**  
Where: **St. Mark's Episcopal Church, 111 S. Jefferson , Moscow**  
Cost: **\$30 for members, \$35 for guests**

There are many styles of port, but vintage port, which accounts for about 2% of port production, is the finest and most expensive. A vintage port is a wine from a single harvest of exceptional quality. After two to three year of cask aging, the wine is bottled without filtration and allowed to mature in the bottle, a process that may take many years. Each port house must decide within 2 years of the harvest whether that year's wines are good enough to produce a vintage port. This is referred to as "declaring the vintage". On average 3 years per decade are generally "declared" as vintage port. In the 1980's 3 vintages were generally declared: 1980, 1983, and 1985 with the latter consistently rated as the best of the decade. The 1985's have a very good reputation; *The Wine Advocate's Vintage Guide* gives the vintage a 95 point rating, while *Wine Spectator's Vintage Chart* comes in with a 93 point rating. The vintage was so uniformly successful that virtually every port house declared.

Here's your chance to try 8 of these wines 20 years after the harvest—a maturation period that should allow these wines to be at their peak. The tasting card includes wines from Burmester, Dow, Fonseca, Gould-Campbell, Grahams, Smith Woodhouse, Taylor-Fladgate, and Warre. While these wines are currently selling for \$50 to \$150 per bottle, your board wisely purchased these wines in 1994 for \$20 to \$35 per bottle. So you get to try all of these for about ½ the current cost of one bottle of the cheapest of the lot.

But that's not all. We couldn't have a holiday event without some holiday fare. So you'll also be able to try your port along with some fabulous desserts: offerings like chocolate decadence, hazelnut torte, poached pears, or dried-fruit tart. All of this for a measly 30 bucks--definitely an opportunity not to be missed!

Note: St. Mark's Episcopal Church is not a sponsor of this event.