



Taylor's 2007 Vintage Declaration

Taylor's Managing Director Adrian Bridge stated: "The 2007 wines have been impressive from the start, displaying crisp, vibrant fruit and wonderful balance. In keeping with the house style, the Taylor 2007 is showing great elegance, poise and a fine scented quality contributed by the Vargellas wines on which the blend is based."

Commenting on the significance of the declaration, Adrian Bridge noted: "A declaration is not an annual event. It only occurs when the quality of the vintage is exceptional and always attracts strong interest whatever the economic climate. This is particularly so in case of the classic port houses like Taylor's which have a strong track record of producing highly rated wines which will increase in value with time".

Winemaker David Guimaraens noted: "The absence of excessive heat for most of the Summer meant that the vines were in perfect condition to benefit from the warm weather which preceded the harvest. The 2007 wines are marked by their superb fruit quality and excellent natural acidity. The even performance of all the classic grape varieties resulted in wonderfully balanced wines."

Quantity made: 10,000 cases

Taylor Fladgate & Yeatman was founded over three centuries ago in 1692 and has been family owned and run throughout its history. Taylor's is recognized as a benchmark for vintage port, its classic vintages attracting the highest scores and auction prices. Known for their elegance, longevity and distinctive scented character, they are blended from the finest wines of the firm's own 'quintas' or estates.

Press Comments

Neal Martin, www.erobertparker.com, May 2009 - Score 97

Remarkably deep in colour, almost to the verge of being opaque. The nose is very well defined but much more introverted than Fonseca – aloof, stentorian, correct.

The palate is full-bodied, beautifully defined, great weight that is channelled in one direction. Brilliant focus here, less extrovert than Fonseca of course but more refined and sophisticated. Certainly this is a Taylors for long-term ageing, one can feel it reserving its energy for 20-years down the line. Great backbone here. Very harmonious towards the finish that really caresses the palate, with a hint of white pepper lingering in the mouth. Wonderful.

James Suckling, *Wine Spectator*, May 2009 - Score 94-97

A classic baby Vintage Port nose of blackberry, currant and a little bit of green lemon leaf. Full-bodied and medium sweet. There's a solid core of ripe fruit and powerful tannins, with grip. The real deal.

Tasting note

Opaque, purple black colour with a narrow violet rim. Characteristically stylish and racy, with a nose of dense blackcurrant and woodland fruit overlaid with discreet herbal nuances and scents of violet and rose petals. As usual the classic Taylor elegance and understatement conceal the wine's energy and vigour. On the palate it displays the lean, sinewy and tightly knit tannins which are so much a feature of the Taylor style and the vibrant and clearly delineated fruit flavours and which are the hallmark of the 2007 vintage.



The Taylor Partners' House



Quinta de Vargellas



TAYLOR'S®



Quinta de Vargellas



Quinta de Terra Feita



Quinta do Junco

The wines of Quinta de Vargellas traditionally form the 'backbone' of the Taylor vintage port blend, and this is also the case of the 2007. 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.

Also a traditional component of Taylor classic vintage ports, the wines of Quinta de Terra Feita are full bodied, powerful and full of rich berry fruit flavour. They provide depth and volume to the blend. Located on the warm lower slopes of the Pinhão Valley, Terra Feita is one of the oldest port estates. Already identified as a source of the finest ports in the 1757 classification of Douro vineyards, Terra Feita has supplied Taylor's with outstanding wines since the beginning of the last century. Acquired by Taylor's 35 years ago, the property has been the site of pioneering work in batch planting and vineyard landscaping.

Quinta do Junco is another famous old Pinhão Valley estate which by 1761 had achieved *feitoria* status, then the highest classification for port production. A relatively recent addition to the Taylor stable, Junco's contribution to the Taylor vintage port blend is small but increasingly important. Occupying a steep south facing hill side to the west of the Pinhão river, the vineyard is well exposed to both sun and wind, benefiting from long hours of sunlight but avoiding the intense heat of less well aerated locations. The vineyard includes 15 hectares of very old vines. The Junco wines are massive in scale, lending an additional layer of density and structure to the blend.



Notes on the 2007 viticultural year and harvest

The 2007 growing season was preceded by a wet winter that replenished water reserves after four hot, dry years. The humid conditions continued into spring and early summer with lower than average temperatures combined with periods of rain. There were no significant periods of intense heat during the summer months. This ensured that the leaf canopies were in an exceptionally healthy condition and able to benefit from the warm weather that preceded the harvest.

The first two weeks of September saw constant daily temperatures of between 35°C and 38°C. These warm and dry conditions brought the crop to perfect maturity, advancing the production of sugar and phenolics while retaining the excellent natural acidity resulting from the relatively cool summer. As a result the harvest produced perfectly balanced musts which have produced stylish and elegant wines, full of vitality, with a superb fresh concentrated fruit character.

Picking started at Quinta de Vargellas on 17th and at Quinta de Terra Feita and Quinta do Junco on 24th September. Harvest conditions remained warm and dry until a brief outbreak of heavy rain on 2nd October.

This was a good year for all the classic grape varieties and this contributed to the balance and multi-dimensional character of the wines. In addition, in 2007 the individual character of each property expressed itself to the full, adding an additional layer of complexity to the Taylor vintage port blend.



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