



**Thomas S. Moore Port
Cask-Finished**



49.45%

The port casks give an arresting nose of saline, like a tidal pool, but rich with raisins, figs, hazelnuts, brown sugar, and orange peel. Tart yuzu appears, a curiosity, but not unwelcome. The full-bodied palate is spicy, rich, sweet, and nutty, resplendent with baking spice, brown sugar, Coca-Cola, dark chocolate, candied orange peel, fig jam, and toasted pecans and hazelnuts. Gingersnaps, Italian hot chocolate, brown sugar-encrusted pecans, and polished oak on the finish.



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