



MADEIRA

Presented by Mannie Berk – Rare Wine Company





SHIPPED, by the Grace of God, in good Order and well conditioned, by *Newton Gordon, Murdoch & Scott,*
in and upon the good Ship called the *Maid of the Mill*
whereof is Master, under God, for this present Voyage, *John Grow*
and now riding at Anchor in the Road of *Funchal*, and, by God's Grace, bound for *Charleston*
to say,

*One Pipe of Madeira wine for account of Charles
Cotsworth Pinckney Esq. - a Native Citizen of
the United States of America*

being marked and numbered as in the Margin, and are to be delivered in the like good Order and well conditioned
at the aforesaid Port of *Charleston* (all and every the Dangers
and Accidents of the Seas, and of Navigation, of whatever Nature or Kind soever, excepted) unto *Charles*

Kershaw Esq.

or to *his* Assigns, he or they paying Freight for the said Goods, *Eight Dollars*

with Primage and Average accustomed. In Witness whereof, the Master or Purser of the said Ship hath affirmed
to *four* Bills of Lading, all of this Tenor and Date; the one of which *four* Bills being accom-
plished, the other *three* to stand void. And so God send the good Ship to her desired Port in Safety. Amen.
Dated in *Madeira*,

12 January 1807

John Grow

CP. 1 Pipe

Iron bound

and
Branded
N. G. M.

MADEIRA.

Malaway,.....	00
Howard, March & Co's Madeira, } imported for the Astor House, F. }	2 00
Newton, Gordon, & Murdock's } (NGM,)	2 00
Dunn & Co. imported 1833, E,	2 00
" " " O,	2 50
Bobby Lennox,.....	2 50
Phelps, Phelps, & Laurie, vintage } 1811, via East Indies,	2 50
Scott, Penfold, & Co., selected in } Madeira for the Astor House, .. }	2 50
Yellow Seal, old, bottled, East India, }	3 00
Vaughan, 2 voyages to East Indies, } vintage 1811, (yellow seal,) }	3 00
Leacock M. L., imported, 1825, } into New-Orleans,	3 00
Monteiro, 1825, MT,	3 00
Old West India, ML.....	3 00
Murdock, Yuille & Woodrope, MYW }	3 00
Nabob,	3 00
Brahmin, A,	3 00
Mary Elizabeth, Jr.,	3 50
Red Seal, old, bottled, East India, .. }	3 50
Old raked East India Leacock } Madeira, EIL, (1 tick seal,) }	4 00
Old Calcutta, bottled in Calcutta, } 1814, imported 1824,	4 50
Rapid, imported 1818,	4 50
Stark's Madeira, bottled in Calcut- } ta, imported 1825,	5 00
Edward Tuckerman, Esq. Boston, } Madeira March's Wine—went to } East Indies in 1818, bottled 1820, } E. I. M.	5 00
Edward Tuckerman, Esq. Scott, } Laughnan, Penfold, & Co's. im- } ported 1820, P. M.	5 00
Gratz, (yellow seal,) 1806,	5 00
Do. (green seal,) "	5 00
Do. (black seal,) "	5 00
Gratz, red seal, bottled 1806,	5 00
Old Baltimore, (Oliver's own,)	5 00
Wanton, (exceedingly delicate,) 30 } years in wood, W.	5 00
Sercial, 20 years in bottle, saved } from the great conflagration, }	5 00
John A. Gordon's Madeira, import- } ed into Philadelphia, 1798,	5 00
Caroline, an old Family Wine.....	5 00
Gordon, Duff, Inglis, Co's. imported } by H. G. Otis and Edward Tuck- } erman, Esqs. 1811, G.	6 00
Essex, Jr., imported 1819,	6 00
Smith & Huggins, (Dyker's white } top,) bottled 1800 in St. Eustatia. }	7 00
Wedding Wine,	8 00
Gov. Phillips'	9 00
Gov. Kirby's original bottles, OO... 12	00

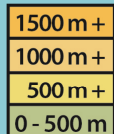








Elevations



Principle
Grape Regions



MADEIRA ISLAND PORTUGAL

735 sq km / 284 sq miles
57 km / 35 miles east to west
23 km / 14 miles north to south







POLANER
SELECTIONS

Madeira Primer



Place: 360 miles west of Morocco, 700 miles south of Portugal of which it is politically connected
Climate: Ocean/tropical – humid with rain
Soil: Volcanic/basaltic and on steep mountain sides
White Grapes: Boal, Malvasia, Sercial, Terrantez, Verdelho, Moscatel
Red Grapes: Bastardo, Tinta Negra Mole

STYLES/LABELS

- Varietally Labeled Wines – 85% must be from named variety
- Vintage wines or Frasqueira – must be aged for a minimum of 20 years in cask. 85% must be from the variety and 85% must be of the vintage on the label.
- Colheita – must be aged for a minimum of 5 years in cask. 85% variety named and 85% from vintage named.
- Sercial - 0.5 degrees to 1.5 degrees Baumé.
- Verdelho - 1.5 degrees to 2.5 degrees Baumé.
- Bual (aka Boal) - 2.5 degrees to 3.5 degrees Baumé.
- Malmsey (aka Malvasia/Malvazia) - 3.5 degrees to 6.2 degrees Baumé.

VINIFICATION/AGING

- Vinification – much like standard wines. Grapes are harvested, crushed, pressed and fermented. Most varieties, reds especially are separated from the skins. Ricardo Freitas of Barbeito does some skin contact in whites.
- Fortification – quality wines have fermentation halted by fortification when the wine is at the desired sugar level.
- Estufagem – this is the aging process meant to duplicate long sea voyages in cask through tropical climates. All Madeira goes through one of many techniques to achieve this.
- Canteiro method – top quality wines such as ours are all done this way. This method means the wines are aged without the use of artificial heating and simply by being stored in warm rooms of the winery for many years of aging.