



**Walnut Hill College**

**Wines,**

**Beers**

**&**

**Cider**

# Wine List

Wine Spectator



AWARD OF  
EXCELLENCE

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2004- 2018

## Fall 2018

*“What is the definition of a good wine? It should start and end with a smile” William Sokolin*

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# Wines by the Glass - \$8

## Sparkling

Crémant de Bourgogne, Cuvée Walnut Hill College,  
Michel Prunier, N.V., Auxey-Duresses, France

*Dry, crisp with a savory bouquet of butter and brioche.*

## Whites

Sauvignon Blanc, Flume Crossing, J. Lohr, 2016, San Jose, California  
*Crisp flavors of lemon and grapefruit with flavors of key lime and figs.*

Riesling, Select, Wagner Vineyards, 2016, Finger Lakes New York  
*Notes of tropical fruit with clean flavors of citrus.*

Malvasia, Seco. Bodegas los Bermejós, 2015, Lanzarote, Canary Islands, Spain  
*Crisp, bright citrus and mineral flavors.*

Vevi, Vinos de Terruños 2015, Rueda, Spain  
*Fresh flavors of mountain herbs, stone fruit, and minerals.*

Chardonnay, Unwooded, Schild, 2016, Barossa Valley, Australia  
*Fresh, clean, mild fruit flavors with a honey character.*

*Tasting notes provided by Tastevin, the student wine club.*

# Wines by the Glass - \$8

## Rosé

[Vox Vineti, Discantus, Galloping Cat, 2016, Christiana, Pennsylvania](#)  
*Notes of watermelon and rose petal with a bright acid and a lasting finish.*

## Reds

[Shiraz, Six Hats, 2014, Western Cape, South Africa](#)  
*Spicy dark berry aromas with mocha, chocolate and pepper notes.*

[Clos Siguier, 2015, Cahors, France](#)  
*Plum, cherry and blackberry aromas with hints of black tea & smooth tannins.  
95% Malbec with 5% Tannat.*

[Pinot Noir, Hacienda, 2015, California](#)  
*Light and fruity with fresh red berries flavors and smoky notes*

[Cabernet Sauvignon, Drumheller, 2015, Columbia Valley, Washington](#)  
*Smooth, with floral and dark fruit aromas such as blackberries, cherries with a touch of cocoa.*

[Nebbiolo d'Alba, Rocco, 2013, Piedmont, Italy](#)  
*Complex with aromas of red and black fruits with a flora hint.*

*Tasting notes provided by Tastevin, the student wine club.*

# Champagne and Sparkling Wines

- [701](#) Crémant de Bourgogne, Cuvée Walnut Hill College, Michel Prunier, N.V., Auxey-Duresses, France \$48  
Dry, crisp with a savory bouquet of butter and brioche.
- [702](#) Champagne, Thiénot, Brut, N.V., Champagne, France \$48  
Pleasant flavors of tree fruits, citrus, and white flowers.
- [703](#) Champagne, Moutard Pere et Fils, Brut, N.V. Champagne, France \$35  
Light and floral with a zesty acidity on the palate.
- [704](#) German Gilabert, Rosat, Brut Nature, Cava, N.V., Penedés, Spain \$30  
Fresh and dry with aromas of berries and cream.
- [705](#) Bugey Cerdon, Rosé, “La Cueille”, Patrick Bottex, N.V., Savoie, France \$39  
Slightly sweet, but crisp, fresh and fragrant low alcohol sparkling wine.
- [707](#) Grüner Veltliner, Brut, Szigeti, N.V., Neusiedlersee, Austria \$38  
Complex, with elegant fresh tree fruits and a white pepper finish.
- [708](#) Prosecco, Brut, Conegliano Valdobbiadene, Elisabet, N.V., Veneto, Italy \$28  
Fresh and fruity, flavors of green apples and pears, with hints of citrus.

*“Gentlemen, in the little moment that remains to us, between the crisis and the catastrophe,  
we may as well drink a glass of Champagne” Paul Claude*

# White Wines

## Light Body Whites Wines

Fresh, crisp, easy to drink, perfect as an aperitif or with light dishes

- [720](#) Jurançon Sec, Cami Salié. Lionel Osmin, 2014, South West, France \$32  
Fresh flavors of citrus, white peaches, vanilla and white truffles.
- [723](#) Apremont, Romain Chamiot, 2014, Savoie, France \$33  
Light mineral flavors with a clean, lively, crisp flavor.
- [724](#) Riesling, Select, Wagner Vineyards, 2016, Finger Lakes New York \$24  
Notes of tropical fruit with clean flavors of citrus.
- [725](#) Riesling, Galen Glen, 2014, Lehigh Valley, Pennsylvania \$32  
Dry, with dried orange peels and wet slate.
- [731](#) Sauvignonasse, Simcic, 2014, Collio, Italy \$36  
Complex aroma ranging from herbal notes to dried flowers with a touch of minerality.
- [733](#) Retsina, Stelios Kechri, N.V., Macedonia, Greece \$32  
Refreshing flavors of white fruits and spearmint with a hint of resin.
- [735](#) Sauvignon Blanc, Flume Crossing, J. Lohr, 2016, San Jose, California \$24  
Crisp flavors of lemon and grapefruit with flavors of key lime and figs.

*“Wine is Sunlight, held together by water.” Galileo*

# White Wines

## Medium Body Whites Wines

White, fragrant matches well with moderately flavored, savory foods

- [744](#) Graves, Château Gravelle-Lacoste, 2015, Bordeaux, France \$32  
Clean and tangy flavors of grapefruit and kiwi.
- [745](#) Rebula Época, Ferdinand, 2013, Brda, Slovenia \$36  
Complex notes of yellow fruits with concentrated flavors of minerals and herbs.
- [746](#) Grüner Veltliner, Galen Glen, 2015, Lehigh Valley, Pennsylvania \$30  
Dry and crisp with scents of tree fruits and citrus with a touch of white pepper.
- [747](#) Pinot Gris, Ponzi, 2014/15, Willamette Valley, Oregon \$34  
Earthy flavors with aromas of vanilla bean, pear and almonds.
- [749](#) Gewürtztraminer, Handley, 2013/14, Anderson Valley, California \$35  
Fruity, dry, aromatic with flavors of lychee, flowers and citrus.
- [750](#) Gewurztraminer, Domaine Zinck, 2011/15, Alsace France \$38  
Dry with exotic sweet fruits and spices.
- [752](#) Coste Di Raviolo, San Fereolo, 2011, Piedmont, Italy \$45  
Deep flavors of flowers, white fruits and honey.

*“Either give me more wine or leave me alone.” Rumi*

# White Wines

## Medium Body Whites Wines

White, fragrant matches well with moderately flavored, savory foods

- [754](#) Vevi, Vinos de Terruños 2015, Rueda, Spain \$26  
Fresh flavors of mountain herbs, stone fruit, and minerals.
- [755](#) Gavi, La Meirana, Broglia, 2015, Piedmont, Italy \$38  
Fruity and juicy with flavors of peach, apple and almonds.
- [756](#) Furmint, Evolúció, 2015, Tokaj, Hungary \$28  
Crisp with complex flavors of green apples, citrus peels and minerals.
- [759](#) Malvasia, Seco. Bodegas los Bermejós, 2015, Lanzarote, Canary Islands, Spain \$36  
Crisp, bright citrus and mineral flavors.
- [761](#) Gaillac, Domaine de Terrisses, 2014, Southwest, France \$28  
Fresh, soft flavors of green apples and pears.
- [762](#) Vouvray, Silex noir, François Pinon, 2015, Loire, France \$42  
Firm acidity with complex aromas of minerals citrus, dried pear and flowers.

*“Give me wine to wash me clean from the weather-stains of care.” Ralph Waldo Emerson*

# White Wines

## Full Body White Wines

Rich, expressive, Whites for flavorful, well-seasoned foods

[767](#) Chardonnay, Unwooded, Schild, 2016/17, Barossa Valley, Australia \$24

Fresh, clean, mild fruit flavors with a honey character.

[778](#) Vermentino di Sardegna, Sardo, Tenute Soletta, 2015, Sardinia, Italy \$36

Crisp with fresh aromas of peach, lemons, flowers and minerals.

[779](#) Châteauneuf-du-Pape, Domaine de Nalys, 2012, Rhône, France \$45

Fresh and expressive flavors of citrus, white flowers with hints of minerals.

[790](#) White4, Vina Robles, 2015, Paso Robles, California \$26

Fruity aromas of peach and pear with hints of ginger.

[794](#) Chardonnay, Tripoz, Viellies Vignes, 2015, Burgundy, France \$30

Buttery and complex wine with flavors of yellow fruit.

*“Nobody ever wrote a great novel drinking water.” Ernest Hemingway*

# Rosé & Orange Wines

[805](#) Rosé de Pressée, Domaine Guillaman, 2016, Côtes de Gascogne, France \$22  
Fresh and fruity flavors of crushed strawberry and peach.

[806](#) Fritz's Rosé, Fritz Hasselbach, Gunderloch, 2013, Rheinhessen, Germany \$26  
Dry with a touch of sweetness. Aromatic with raspberries and cranberries flavors.

[808](#) Raimat, Castell De Raimat, 2015, Costers del Segre, Spain \$26  
Delicate, complex flavors of cantaloupe and red berries, with hints of tangerine and pink grapefruit.

[809](#) Vox Vineti, Discantus, Galloping Cat, 2016, Christina, Pennsylvania \$25  
Notes of watermelon and rose petal with a bright acid and a lasting finish.

[810](#) Malvasia, Roxanich, 2012, Istria, Croatia \$40  
Intense flavors of flowers, earthy mushrooms, clay and forest floor.

*"Wine is Liquid music." Anonymous*

# Red Wines

## Light Body Reds

Fruity, low tannin, complements foods of mild intensity

[822](#) Brouilly, Château Thivin, 2014, Burgundy, France \$36  
Dry, bright red berries and sour cherry with a crisp acidity.

[824](#) Pinot Noir, Hacienda, 2015, California \$24  
Light and fruity with fresh red berries flavors and smoky notes.

[829](#) Pinot Noir, Tavola, Ponzi, 2015, Willamette Valley, Oregon \$38  
Fruity, aromatic flavors of pomegranate and star anise.

[830](#) Frappato, Feudo di Santa Tresa, 2015, Sicily, Italy \$32  
Light with red berries and sweet spice aromas, smooth tannins.

*“In water one sees one's own face; but in wine one beholds the heart of another” French proverb*

# Red Wines

## Medium Body Reds

Aromatic, accompanies moderately flavored foods

- [850](#) Xinomavro, Young Vines, Thymiopoulos, 2014, Naoussa, Greece \$32  
Complex flavors of cherry, blackberry, and plum.
- [852](#) Vox Vineti, Polyphony, Galloping Cat, 2012, Christiana, Pennsylvania \$35  
Prominent flavors of red fruit and and French wood.
- [854](#) Château la Bourrée, 2015, Bordeaux, France \$25  
Ripe red and blueberry fruit mixed with cedar notes.
- [859](#) Lagone, Aia Vecchia, 2015, Tuscany, Italy \$30  
Delicate aromas of cherry, vanilla, and herbs.
- [860](#) Carignan, Vieilles Vignes, Domaines Paul Mas, 2014, Lanquedoc, France \$33  
Rich, with complex jammy flavors of black fruits, spices and toasted wood.

*“Let us have wine and women, mirth and laughter, sermons and soda water the day after.” — Lord Byron*

# Red Wines

## Medium Body Reds

Aromatic, accompanies moderately flavored foods

- [862](#) Aulente, San Patrignano, 2011, Emilia-Romagna, Italy \$51  
Fresh, subtle flavors of rose, cherry and sweet spices, long finish.
- [870](#) Merlot, Los Osos, J. Lohr, 2015, Paso Robles, California \$32  
Bright flavors of cherry with notes of fennel and dark chocolate.
- [871](#) Chianti Classico, Riserva, Il Grigio, San Felice, 2012, Tuscany, Italy \$42  
Elegant with aromas of ripe berry, herbs and spices.
- [872](#) Nebbiolo, Langhe, Produttori del Barbaresco, 2015, Piedmont, Italy \$38  
Concentrated with flavors of dark red fruit and spices.
- [873](#) Lagrein, Cantina, Tramin, 2015, Alto Adige, Italy \$32  
Full flavors of violets and blackberries.
- [874](#) Nebbiolo d'Alba, Rocco, 2014, Piedmont, Italy \$30  
Complex with aromas of red and black fruits with a flora hint.
- [875](#) La Torre, "Ampelio", Luigi Ananìa, 2013, Tuscany, Italy \$45  
Soft and aromatic with flavors of dried red cherries, flowers and spice.
- [878](#) Cerasuolo di Vittoria, Feudo di Santa Tresa, 2013, Italy \$28  
Opulent bouquet of dark, ripe berries, blackberries and blue plums.

*"A sweetheart is a bottle of wine; a wife is a wine bottle" Charles Baudelaire*

# Red Wines

## Full Flavor Reds

Concentrated; enhances hearty dishes

- [880](#) Brunello Di Montalcino, Podere La Vigna, 2011, Tuscany, Italy \$68  
Savory with rich flavors of plums, walnuts and dried fruits.
- [881](#) Languedoc Rouge, Hecht & Bannier, 2013, Languedoc-Roussillon, France \$34  
Fresh, concentrated flavors of red and black fruits with a smoke and coffee finish.
- [882](#) GMS, Schild Estate, 2013, Barossa Valley, Australia \$34  
Refreshing flavors of red and blue fruit such as raspberries and plums.
- [883](#) Mountain Cuvee, Chappellet, 2012, Napa Valley, California \$52  
Rich and complex, spiced fruit, raisin, plums, baking spices and tobacco flavors.
- [884](#) Red4, Vina Robles, 2013, Paso Robles, California \$26  
Smooth texture with luscious flavors of cherry, blackberry, and tobacco.
- [886](#) Cabernet Sauvignon, Zardo, Indomita, 2013, Maipo Valley, Chile \$48  
Robust with aromas of ripe cherries, blackcurrants, coffee and dark chocolate.
- [887](#) Cabernet Sauvignon, Cedar Knoll, 2011, Napa Valley, California \$64  
Aromas of ripe berries with hints of dried herbs; supple tannins.
- [891](#) Cabernet Sauvignon, Drumheller, 2015, Columbia Valley, Washington \$28  
Smooth, with floral and dark fruit aromas such as blackberries, cherries with a touch of cocoa.
- [892](#) Shiraz, Six Hats, 2015 Western Cape, South Africa \$24  
Spicy dark berry aromas with mocha, chocolate and pepper notes.

*“Wine makes every meal an occasion, every table more elegant, everyday more civilized.” Andre Simon*

# Red Wines

## Full Flavor Reds

Concentrated; enhances hearty dishes.

- [893](#) Shiraz, Woodcutter's, Torbreck, 2014, Barossa Valley, Australia \$36  
Flavorful with anise, jammy blackberries, sweet spices and raspberry aromas.
- [895](#) The Crusher, Sugar Beet Ranch, Sebastiani, 2012, Clarksburg, California \$31  
Rich flavors of cherry and raspberry with a fruity bouquet.
- [896](#) Bandol, Hecht & Bannier, 2010, Provence, France \$60  
Rich, fresh flavors of cherry, strawberry, hints of herbs and dried spices.
- [897](#) Châteauneuf-du-Pape, Télégramme, 2011, Rhône, France \$51 (Half Bottle)  
Concentrated, flavors of juicy red plum, pepper and green olive notes.
- [899](#) Casarsa, Villa Calcinaia, 2009, Tuscany, Italy \$65  
Intense flavors of black cherries, black plums, tobacco leaves, dried spices and leather.
- [900](#) Artistry, Girard Winery, 2010, Napa Valley, California \$78  
Aromas of toasted hazelnuts and sweet rich cherries; tobacco and spice finish.
- [901](#) Merlot, Schild, 2015, Barossa Valley, Australia \$24  
Rich aromas of dark plum and fresh cherries with a touch of spice.
- [902](#) Montpeyrroux, Domaine D'Aupilliac, 2013, Languedoc, France \$38  
Complex with flavors of ripe red fruits, tobacco, cedar and leather
- [904](#) Clos Siguier, 2015, Cahors, France \$35  
Plum, cherry, and blackberry aromas with a hint of black tea; smooth tannins.
- [906](#) Malbec, A Lisa, Bodega Noemia, 2015, Patagonia, Argentina \$40  
Notes of violets, pomegranates, wild strawberries and minerals.
- [912](#) Siena, Ferrari Carano, 2013, Sonoma County, California \$30  
Aromas of blackberries, cherries, vanilla and baking spices.

*"Wine adds a smile to friendship and a spark to love." Edmondo De Amici*

# Desserts

		Glass	Bottle
<a href="#"><u>920</u></a>	Muscat de Beaumes de Venise, Durban, 2012, Rhône, France (Half bottle) Mild aromas of white peach, papaya, honeysuckle, pears and vanilla.	\$10	\$32
<a href="#"><u>923</u></a>	Sauternes, Nicolas, 2006, Bordeaux, France (Half bottle) Refreshing with aromas of apricots with a hint of honey.		\$30
<a href="#"><u>929</u></a>	Sauvignon Blanc, Late Harvest, Errazuriz, 2012, Casablanca, Chile (Half bottle) Sweet and smooth, with elegant flavors of citrus, pineapple and white flowers		\$38
<a href="#"><u>930</u></a>	Gewürztraminer, Late Harvest, DeLoach, 2009, Russian River Valley, California Rich, apricot, orange peels and honey flavors.		\$40

*"His lips drink water but his heart drinks wine" E.E. Cummings*

# Beer & Cider Selection

## Hoegaarden Wit, Belgium \$5

Wheat ale with a smooth and creamy taste with hints of orange peel and coriander. It is an unfiltered beer. Pairs perfect with light food such as seafood, salads or a spicy appetizer.

## Pilsner Urquell, Czech Republic \$4

Pilsner, with light straw to golden color. Smooth and crisp with hints of spicy floral flavors and very pronounced hops.

## Bass Ale, England \$4

Pale ale with a bready aroma. Starts with a small bitterness from the hops followed by buttery and caramel malt flavors. Pairs perfect with chicken and steak.

## Guinness Extra Stout, Ireland \$4

Dry stout with rich roast coffee aromas, flavors of dark chocolate and licorice that comes from the heavy roasted dark malt, Pairs perfect with heavier foods and desserts especially cheesecake.

## Cidre, Brut, Ciderman, Cyril Zangs, Normandy, France \$9

Organically grown apple varietals are used to make this blend and are harvested, crushed, pressed, and left to ferment for 5-6 months, then bottled without filtration. The cider is dry, multifaceted with a hint of residual sugar.

*“Beer makes you feel the way you ought to feel without beer” Henry Lawson*

# President's Selection

## Sparkling Wine

**960 Champagne, Laurent-Perrier, Brut, 2007, Champagne, France \$80**

*A combination of 50% pinot noir and 50% Chardonnay grapes.*

*Floral notes followed by a complex acid and flavors of citrus, white fruit, and bitter orange.*

## White Wine

**961 Puligny-Montrachet, Domaine Jean Chartron, 2015, Burgundy, France \$90**

*100% chardonnay from the acclaimed village in the Côte de Beaune.*

*Complex flavors of apple and apricot with a buttery finish.*

**962 Riesling, Cuvée Frédéric Émile, Trimbach, 2009, Alsace, France \$90**

*The signature wine of Trimbach estate.*

*Intense flavors of burnt orange peel and stone fruits with flavors of minerality and honeycomb.*

## Dessert Wine

**990 Sauternes, Château Rieussec, 2006, Bordeaux, France (Half Bottle) \$70**

*Classified "Premier Grand Cru" in 1855, now partnered with Château Lafite-Rothschild*

*Great honeyed and luscious flavors of flowers, orange peels, apricot.*

# President's Selection

## Red Wines

**970 Pinot Noir, La Bohème, Elk Cove, 2012, Willamette Valley, Oregon \$71**

*Named for the opera, from a top producer in the celebrated American wine region, renown for Pinot Noir.  
Deep, elegant aromas of rose petals, berries, cherries, caramel and pepper. Silky Finish.*

**978 Cabernet Sauvignon, Richard Partridge, 2008, Napa Valley, California \$92**

*100% Cabernet Sauvignon from a small family owned property mostly from St. Helena vineyards.  
Graceful, balanced with deep berry flavors, spices and young, chewy tannins.*

**979 Barolo, Bricco Rosso, Cascina Bruni, 2010, Piedmont, Italy \$60**

*Well balanced, velvety flavors of plum, cherries and other dark fruits.*

**980 Langhe, Sito Moresco, Gaja, 2011, Piedmont, Italy \$87**

*A blend of Nebbiolo, Merlot, and Cabernet Sauvignon by the celebrated Gaja family.  
Well balanced wine with clean aromas of fresh fruit, polished tannins.*

**982 Côte-Rôtie, La Sarrasine, Domaine de Bonserine, 2010, Rhône, France \$105**

*97% Syrah, 3% Viognier produced by the famed Guigal family.  
Fresh fruit and floral aromas with hints of spices, medium-weight tannins.*

**983 Cedar, Va La Vineyards, 2013, Avondale, Pennsylvania \$66**

*Blend of Nobbio and Corvina with rich flavors of dark fruits, high in tannin and acidity.*

**984 Vieilles Vignes, Domaine Gauby, 2011, Côtes du Roussillon, France \$79**

*Small family winery, exponents of "natural wines". Blend of Carignan, Grenache Noir, Syrah and Mourvèdre.  
Aromas of cherries, cassis, leather, rosemary, citrus and pencil shavings.*

**986 Rioja, Macán Clásico, Vega Sicilia, 2012,; Spain \$90**

*Collaborative effort by Bodegas Rothschild and Vega Sicilia. Predominantly Tempranillo  
Aromatic and fresh with intense aromas of black fruits and integrated oak.*

Crémant de Bourgogne, Cuvée Walnut Hill College,  
701 Michel Prunier, N.V., Auxey-Duresses, France \$48  
Dry, crisp with a savory bouquet of butter and brioche.

Cremant de Bourgogne Brut is a sparkling wine made like Champagne. It is produced from local grapes such as Chardonnay, Pinot Noir, and Aligoté. The winemakers, Michel Prunier and his daughter Estelle, are the fourth and fifth generations to be producing wine in Auxey-Duresses, a small village in the prominent Beaune region of Burgundy. This specific blend is made for Walnut Hill College. Every year, our culinary and pastry students travel to Champagne and Burgundy where they have the opportunity to meet Mr. Prunier and his daughter. Cremant de Bourgogne is known for being a dry, crisp wine that leaves the palate tasting of butter, brioche, apples and citrus fruits. This sparkling wine pair's well seafood and light foods.

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Crémant de Bourgogne, Cuvée Walnut Hill College,  
701 Michel Prunier, N.V., Auxey-Duresses, France  
Dry, crisp with a savory bouquet of butter and brioche.

Cremant de Bourgogne Brut is a sparkling wine made like Champagne. It is produced from local grapes such as Chardonnay, Pinot Noir, and Aligoté. The winemakers, Michel Prunier and his daughter Estelle, are the fourth and fifth generations to be producing wine in Auxey-Duresses, a small village in the prominent Beaune region of Burgundy. This specific blend is made for Walnut Hill College. Every year, our culinary and pastry students travel to Champagne and Burgundy where they have the opportunity to meet Mr. Prunier and his daughter. Cremant de Bourgogne is known for being a dry, crisp wine that leaves the palate tasting of butter, brioche, apples and citrus fruits. This sparkling wine pair's well seafood and light foods.

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Champagne, Blanc de Blancs, Grand Cru, Le Mesnil, N.V., France \$66

100% Chardonnay grapes, giving the wine lightness, delicacy and freshness.

Blanc de Blancs is a wine made from only Chardonnay grapes in Champagne. Le Menil gets its name from the town 'Les-Menil-sur-Oger' and is only one of seventeen villages in the Champagne region to be recognized as a Grand Cru vineyard. These vineyards are grown in a chalk soil and are east-facing, which provides more heat and sun, allowing the grapes to grow to their greatest potential in the chalk soil. The awarded winning wine has a pale-gold appearance and a creamy texture. There are fragrant aromas of toasted almonds, dried pears and citrus notes in addition to hints of lemon and brioche on the palate. When pairing with foods, this wine is crisp and tart, perfect with rich seafoods, fried foods, and cheese.

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**708** Prosecco, Brut, Conegliano Valdobbiadene, Elisabet, N.V., Veneto, Italy \$28  
Fresh and fruity, flavors of green apples and pears, with hints of citrus.

This is a very popular Italian sparkling white wine made in the Veneto region. Prosecco is made using the Chamrat method using Glera grapes. Glera grapes have been grown for hundreds of years in the Veneto and Friuli regions of Italy. The high acidity and neutral palate of the grape makes it ideal for the production of sparkling wine. The name 'Prosecco' has been regulated under DOC law in order to ensure that wines labeled with the name come from the specific areas of north-eastern Italy. Prosecco has a very pale yellow color, with pleasing light fruit flavors with notes of green apple, pear and banana. This wine has a fresh and youthful style and pairs well with pastas, pork, and poultry.

\* \* \*

**720 Jurançon Sec, Cami Salié. Lionel Osmin, 2014, South West, France \$32**

Fresh flavors of citrus, white peaches, vanilla and white truffles.

This golden color white blend comes from the south west of France. Lionel Osmin & cie is the name of the negociant firm. They do not actually make wines or grow grapes; instead, they go around to the different areas of south west France and find small farms that make great wines and help them sell their wines. This is a win, win for every one: the wine negociant makes money, the farmers are able to sell more, and we get to enjoy small wines like this that would not normally make it to our shores. The grapes used in this blend are 65 % Petit Manseng with 35 % Gros Manseng. The grapes are hand harvested then undergo skin contact maceration. During their aging, there is stirring of fine lees (residual yeasts) and after 10 months of aging, the wine is bottled. After almost a year of aging, this wine has developed aromas of vanilla, white peach, citrus fruits. This dry wine is perfect for fish, veal, cream sauces and a variety of cheeses.

\* \* \*

[To Website](#) Abymes, Cuvée Gastronomie, Jean Perrier & Fils, 2013, Savoie, France \$28  
100% Jacquere grape. Fresh crisp taste with flavors of ripe apples and pears.

This wine is produced from 3,000 acres of land, in the region of Savoie, particularly in the villages of Les Marches, Myans, and Chaparellion. This wine contains 100% of the Jacquère grape, which has thick skins and a juicy pulp. Jacquère is a relatively unknown grape but very important to Savoie. It is manually harvested and fermented for over three weeks. When drinking this wine, aromas of apples, pears, almonds, and hints of citrus are present. On the palate, there are strong flavors of tree fruit, oranges, and minerals. This light, crisp wine pairs well with roasted chicken, fish, and salad.

\* \* \*

**723 Apremont, Romain Chamiot, 2014, Savoie, France \$33**

Light mineral flavors with a clean, lively, crisp flavor.

Working the vineyards in Apremont in Savoie has been the Chamiot's family owned business for many generations. Romain Chamiot, the son, is taking over the vineyards and producing the wines now. Apremont is a very delicate, dry wine made from the Jacquère grape variety, which makes up most of this domaine and has been growing on the same vines for the past 40-50 years. The grapes, being on the slope side, are all hand picked, however, a tractor gets any remaining grapes on the flat land. Growing on elevated land with a dry climate helps the grapes stay clean with no moisture issues. This wine is light and crisp, with a great balance of mineral and fruit. Food parings with this wine would include oysters, shellfish, cheddar, and gruyere.

\* \* \*

Riesling, Circle, Red Newt Cellars, 2014, Finger Lakes, New York \$27

Off dry with fresh acidity and aromas of peaches, tangerines and citrus.

Riesling is one of the oldest and most popular wine grapes in the world, tracing back to early 1400's in Germany. It's so popular because of the many ways its flavor changes from country to country. This Riesling is grown in the Finger Lakes region of New York State, where the cool climate allows for some of the best Rieslings in the new world. Red Newt Circle is an off dry wine with just the right amount of acid. This pale, yellow wine has an aroma of pineapples and peaches with just a hint of lemon. Picking this wine early in the season gives it a light body with tastes of pears and a subtle finish.

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**724 Riesling, Circle, Red Newt Cellars, 2014, Finger Lakes, New York**  
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**725 Riesling, Galen Glen, 2014, Lehigh Valley, Pennsylvania \$32**  
Dry, with dried orange peels and wet slate.

Riesling is a white grape variety that originated in the Rhine region of Germany. This grape is very aromatic, displaying flowery, almost perfumed, aromas. In the 2014 vintage from Galen Glen winery, the wine has distinct notes of orange peel, wet slate and floral aromas. Citrus notes continue onto the palate and are matched by considerable minerality with a bracing acidity and a bit of bitterness. The heirloom property in Lehigh Valley, Pennsylvania is named after winemaker Galen and the terrain it sits on. The beautiful, hilly farmland has a glacially carved 'U' shape or 'glen', thus the name Galen Glen. At this winery, the meandering grapevines were originally spaced out by a cherry sapling which is now their symbol for perseverance.

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**731 Sauvignonasse, Simcic, 2014, Collio, Italy \$36**

Complex aroma ranging from herbal notes to dried flowers with a touch of minerality.

Sauvignonasse is a grape with a history of mistaken identity. Its more common name is Sauvignon Vert. This Italian native grape was confused for Sauvignon blanc for many years in Chile. This Sauvignonasse was produced by Simcic and has a 2014 vintage. Anton Simcic bought a farm in Medana and began growing grapes and making wines. The family owns 18 hectares of vineyards, some of which are older than 55 years old. In June of 2015, the company was able to produce 5,700 bottles of wine. The family decided that all of the wines would be grown using natural methods so they do not use and sprays, chemicals or insecticides in their vineyard. The grapes are all hand-harvested in the beginning of September and since all of the work in the vineyard is done by hand, it increases the quality of the wines. These grapes are grown in the Collio region of Italy in the marl, slate, and sandstone soil. For this particular wine, very mature Sauvignasse grapes are used. They have a strong aroma that ranges from herbal notes to dried flowers that develops into a more comple aroma after a few minutes. The taste is peachy and fruity with a pleasant aftertaste of ripe, butter almonds. The grapes are macerated for 12-24 hours and ferment with natural yeast in stainless steel barrels. The wine is matured for 8 months in stainless steel tanks. It can easily age up to ten years in the bottle. A good wine to start a night out. This wine will be great with appetizers and pairs well with modern cuisine.

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[To Website](#) Pinot Blanc, Zinck, 2014, Alsace, France \$28

Dry, with aromas of fresh flowers, citrus and apples.

This 56 acre vineyard in Alsace, France is owned and operated by Philippe Zinck and his wife, Pascale. It is organically farmed and each vine is tended and harvested by hand. This process ensures that all the wines from the Zinck vineyard are of the highest quality and are very representative of northeast France. This Pinot Blanc is a wonderful example of this with its balance and elegance. You will find good acidity blending perfectly with tastes of orchard fruits and a flinty-smoky undertone. It Pairs well with seafood, white meat, and Cantal cheese.

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**733 Retsina, Stelios Kechri, N.V., Macedonia, Greece \$32**  
Refreshing flavors of white fruits and spearmint with a hint of resin.

Stelios Kechris is a Greek winery over 100 years old that, in 1911, was the first winery in Greece to use glass bottles to bottle their wines. This was not the last innovation to come out of this winery. A few years later, when the owner's four children inherited the winery, they started making better, quality wines. They were the first to win an award for the Retsina style wine. Retsina is a Greek white wine that has been part of the Greek culture for more than 2,000 years. The white wine is flavored using Aleppo Pine resin giving the wine a distinct evergreen flavor. This makes for a truly unique wine that is unlike any other whites. This dry white wine is said to feel like the summer. It's a refreshing drink on a hot summer night. This well balanced pale yellow wine is a great paring for most flavorful Mediterranean dishes.

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## Sauvignon Blanc, Villa Maria, 2017, Marlborough, New Zealand

Crisp with abundant aromas of lime and passion fruit.

George Fistonich, the owner of Villa Maria wineries, harvested his first wine in 1962 and has been making red and white wines since. Located in the northeast of the South Island, Marlborough is the largest region of New Zealand and it is well known to produce Sauvignon Blanc grapes, as well as Pinot Noir and Chardonnay. The soil and climate of this region make it perfect for wine makers. Marlborough is divided into two valleys: Wairau River, which has a stony soils, and the Awatee, which is cooler and drier resulting in a longer growing season. Summer in Marlborough is warm and dry while the winter starts with a frost and mild temperature. The combination of hot sunny days and cool nights help the growers to extend the ripening period of their vines. The acidity of this wine is balanced with flavors like melon, lime and peach. In 1970 the winery was just starting to hire people but today, Villa Maria sends wines to more than 50 countries and employ more than 250 permanent staff members.

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**746 Grüner Veltliner, Galen Glen, 2015, Lehigh Valley, Pennsylvania \$30**

Dry and crisp with scents of tree fruits and citrus with a touch of white pepper.

Named after the owner Galen, this 20 acre vineyard in Lehigh Valley was established in 1995. As 6th generation stewards of the farm, Galen Glen and the Troxell family have successfully balanced nature and science for their grape growing. This region is referred to as the Ridge and Valley Appalachians, characterized by long, even ridges, with continuous valleys. Glacial soil sits atop millions of years old sea fossils that form the valleys physical features. The soil is fossil filled sedimentary rock that allows the vineyards to be well-drained. The soil, location, and elevation combine to form a unique restricted area, featuring dry summers and long cool autumns, which are perfect for crisp white wines. The new appellation, Lehigh Valley, is home to 29 wineries and about 220-acres of vineyards. This grape variety, Grüner Veltliner, is the major grape variety of Austria. It has fruit flavors of lime, lemon, and grapefruit. The aromas give off scents of nectarine, white pepper, and honey. This wine is dry and is high in acidity. It pairs well with chicken, trout, ricotta cheese, and asparagus.

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**747 Pinot Gris, Ponzi, 2014, Willamette Valley, Oregon \$34**

Earthy flavors with aromas of vanilla bean, pear and almonds.

Recognized as one of Oregon's most consistent Pinot Gris producers for more than 30 years, Ponzi remains a leader of this varietal with initial plantings in 1978. Thriving under the second generation for more than two decades, this family owned and operated winery is internationally acclaimed for crafting some of the world's finest cool climate wines. This vintage of Pinot Gris gives off inviting floral notes of meadow flowers, chamomile and rose as well as brighter notes of tangerine, sweet mint, and vanilla and lemon cream throughout. The creamy texture and citrusy freshness is complemented by apple, pear, starfruit, and orange zest on the palate. All of the flavors create a well balanced acidity with a touch of sweetness.

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**Pinot Gris, Adelsheim, 2015, Willamette Valley, Oregon**

Crisp, bright flavors of white peach, minerality and pear blossom.

Pinot Gris is a white-wine grape originally from the vineyards of Burgundy. The adjective *gris* is the French term for “gray”, as it refers to the dusty, light-gray sheen these grapes often have. This particular vintage from Willamette Valley Oregon has aromas of white peach, minerality, and pear blossom. It has a gentle creaminess in flavor that leads to a mouth filling texture and long finish. These crisp, bright flavors have been noted as the hallmark of Adelsheim Pinot Gris. The fertile Willamette Valley has been the most densely populated area of Oregon since pioneers began to settle in the early 19th Century, however, viticulture began in earnest here in the late 1960s, when students from the University of California's Davis campus looked north for inspiration. Willamette Valley offers a maritime climate, with ocean breezes seeping in through a series of gaps in mountains, which is better suited for the earlier ripening grape.

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749 Gewürztraminer, Handley, 2013, Anderson Valley, California \$35

Fruity, dry, aromatic with flavors of lychee, flowers and citrus.

This dry white wine made from 100% Gewürztraminer grapes is known for its perfumes of lychee, yellow roses, and grapefruit. Flavors of mandarin orange, grapefruit, pineapple, lemongrass, and nutmeg are balanced on the palate as the medium body and slight acidity make for a mouthwatering combination. The lingering finish has crisp notes of ginger with a balanced creaminess. In order to maintain the clean fruit flavors and crispness, producers bottled this vintage of wine in late February, shortly after its fermentation. While Gewürztraminer is produced in several countries, it has only been made into an accomplished wine in two regions: Alsace in northeastern France and Alto Adige in northeastern Italy.

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750 Gewurztraminer, Domaine Zinck, 2011, Alsace France \$38

Dry with exotic sweet fruits and spices.

The grapes for this wine are organically farmed and each vine is tended and harvested by hand. This ensures that all the wines from the Zinck vineyard are of the highest quality and are very representative of northeast France. The Gewurztraminer is a shiny, pale yellow with a hints of gold. The nose has notes of pear, herbal tea, mango and rose. On the palate, the wine is crisp and elegant with flavors of pear, mango and Turkish delight. The hint of sugar and nice acidity give this wine balance.

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**752** Coste Di Raviolo, San Fereolo, 2011, Piedmont, Italy \$45

Deep flavors of flowers, white fruits and honey.

In 2001, San Fereolo began planting both Riesling and Gewrstraminer grapes 500 meters up in their southwest facing vineyards in the municipality of Dogliani in northwest Italy. This rare white wine produced by San Fereolo is made from a thoughtful and careful combination of both Riesling and Gewurztraminer. The grapes are hand-picked near the end of September and vinified separately. Aromatically, there are notes of honey, apple, tea, rose, and litchi. The wine is a straw color with golden highlights. On the palate, there are hints of apricot, passion fruit, and a finish of honey. The Coste Di Raviolo pairs well with a variety of cuisines.

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**756 Furmint, Evolúció, 2015, Tokaj, Hungary \$28**

Crisp with complex flavors of green apples, citrus peels and minerals.

Tokaj is synonym of dessert wines and takes its name from the town of Tokaj-Hegyalja in the northern part of the country. It also has the world's oldest classification system which started in 1730, several decades before Port wine and 120 years before Bordeaux. The classification system was completed by 1772. Tokaji vineyards are located near the border with Slovakia and Ukraine. The climate of Tokaj is continental with relatively high temperature variations. The humidity from the two rivers brings the autumn fog and, therefore, allows botrytis to develop. Tokaj Vineyards are blessed with a wide variety of volcanic soils. This diversity of soils, with riolit, andezit, riolittufa and andezittufa, not only retain heat beautifully to ripen grapes evenly, they also develop the rich fruitiness they impart to create remarkable wine. This combination of fruit and minerality is a great combination to make excellent wines with a great aging potential. Evolúció are made from the white Furmint grape. The name Furmint is taken from the word 'Froment'. The color this wine produces are a wheat gold. It is widely believed that the grape originates from Hungary. Facts in recent years, a research that was conducted at the University of Zagreb showed that Furmint could have a parent-offspring relationship with the modest Gouais Blanc grape, which similar research elsewhere has shown to be a parent of numerous other varieties, including Chardonnay. Furmint has also been confirmed to be the same grape as the Croatian white variety Moslavac. Furmint is mostly grown in the Tokaj region where it is used to produce dry wines as well as the famous sweet Tokaj wines. Furmint is an early budding late ripening grape and particularly prone to botrytis. Its naturally high acidity level adds to its aging potential. Furmint can be produced in a variety of styles ranging from bone dry to extremely sweet wines. Furmint is an exotic grape which has become an alternative to other classic white wines such as Sauvignon Blanc, Pinot Grigio or Chardonnay.

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**761 Gaillac, Domaine de Terrisses, 2014, Southwest, France \$28**

Fresh, soft flavors of green apples and pears.

Gaillac is an appellation in Southwest, France: south of Cahors and east of Cotes du Frontonnais. It is the third oldest French viticultural area behind Languedoc and Provence. Vineyards have been in the Gaillac region since Roman times, and the tradition of grape-growing lives on today. Gaillac is renowned for its diversity of grapes and wine style, where they produce an array of wines all over the spectrum; dry whites, roses, deep, rich reds, light and sparkling, etc. Grown there are universally known grapes as well as indigenous ones. The Gaillac wine region benefits from its location by not only being in Bordeaux, but balancing the Mediterranean heat and oceanic humidity. The wine region has been harvesting grapes for 2,000 years, containing its own unique qualities that make Gaillac wines easily identifiable. Domaine de Terrisses embodies the Gaillac style, being composed of Loin de l'Oeil grapes (70%), Mauzac grapes (20%), and Sauvignon Blanc grapes (10%). Because of the use of indigenous, lesser known grapes, the result is a wine with a unique flavor, and with the addition of Sauvignon Blanc, a bit of familiarity. The wine is a dry white, with very clear citrus qualities like lemon, lime, and grapefruit. It also is very light and refreshing and a good wine for fish or appetizers.

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**762** Vouvray, Silex noir, François Pinon, 2015, Loire, France \$42

Firm acidity with complex aromas of minerals citrus, dried pear and flowers.

After a disastrous hail-storm in 2012 and tiny yields in 2013, Francois Pinon finally has wine from an outstanding vintage to sell. Winemakers were thrilled by these beautiful wines, tasting through samples of his 2014s in February, clearly among the very best of the appellation. The Silex Noir is from parcels of clay over limestone with black flint, giving wines a unique mineral character and complex, open aromas. The 2014 is superbly balanced at 12.1% alcohol and 15 grams of residual sugar with very firm acidity. Lovely citrus, dried pear, licorice and floral aromas with minerals can all be found on the nose and palate. The slightly over-ripe Chenin Blanc grapes expresses itself in this slightly sweet Vouvray. Though quite delicious now, this is a very young wine that will benefit from decanting or aging, perhaps best 2025 to 2035.

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Verdicchio dei Castelli di Jesi, Classico, San Lorenzo, 2012, Le Marche, Italy \$40

Rich and balanced. Abundant flavors of fruits, flowers and minerals.

This dry white wine is made from the ancient Verdicchio grape variety. Legend has it that when the troops of the king of the Visigoths, Alarich (370-410), marched on Rome, they were provided with barrels of Verdicchio to maintain their strength. The terroir here is ideal for the production of mineral-tinged dry white wines, thanks mostly to its calcareous, clay and limestone-rich soils and a relatively dry maritime climate. Verdicchio means 'little green one', a name which holds true for the wines it makes in central Marche. These wines are typically straw colored with pronounced green tinges and have a correspondingly 'green' aroma profile, leaning towards herbaceous notes and fresh apples. This is complemented by crisp acidity and a pleasant, slightly bitter aftertaste redolent of toasted almonds.

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**767 Chardonnay, Unwooded, Schild, 2016, Barossa Valley, Australia**

Fresh, clean, mild fruit flavors with a honey character.

The Schild Estate dates back to 1952, when Ben Schild purchased the Three Springs Farm property in Rowland Flat and settled with his family. Ben transformed the land into a mixed farm with a focus on sustainable viticulture. Over the next 40 years they slowly bough more and more land. Initially they farmed the grapes to sell to other wineries. But their youngest of the 8 family kids took over and in 2011 and completed the first in house vintage. This also happened as the Barossa Valley was becoming one of Australia's best wine regions. Schild Estate's vineyards include some of the oldest in Australia including the famous Moorooroo vineyard near Jacob's Creek. Cool December and January night time temperatures saw favourable white wine ripening conditions and prevail towards the end of the growing season in the region. This delicate balancing act is then supported in this particular style through techniques such as lees stirring to provide texture and body. This New World wine has a pale straw color and yellow hue. There are fragrant, delicate, and floral notes of white peach, nectarines and stone fruit found on the nose and palate. This Chardonnay is full bodied with ripe, aromatic fruit including pineapple and tropical fruit untouched by oak. It pairs well with pork, salmon, and poultry.

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**767 Chardonnay, Unwooded, Schild, 2016, Barossa Valley, Australia \$24**  
Fresh, clean, mild fruit flavors with a honey character.

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**778** Vermentino di Sardegna, Sardo, Tenute Soletta, 2015, Sardinia, Italy \$36  
Crisp with fresh aromas of peach, lemons, flowers and minerals

Sardo, the name of this white wine, is taken from the legend of a Woman with the same name in Ancient Sardinia. Vermentino di Sardegna is made using Vermentino grapes. This grape is native to Italy and has many different names depending on the region that grows it. This very young and very small vineyard was started in the late 1990's. Originally, the owner, who was five years old at the time, and his father planted an olive grove. Many years later, the father gave the land to his son and his son started to plant grapes because he knew that wine was something people loved and, more importantly to him, it was sustainable and green. The whole family, father, son and his wife, still work the small vineyard and put the Earth first so it can keep giving them good fruit. This straw colored white wine is well balanced with citrus notes and goes wonderfully with cheese and fish.

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**779** Châteauneuf-du-Pape, Domaine de Nalys, 2012, Rhône, France \$45  
Fresh and expressive flavors of citrus, white flowers with hints of minerals.

The Domaine de Nalys is one of the oldest estates in Châteauneuf-du-Pape, and stretches over about fifty hectares of vines. Until the French Revolution it belongs to the family of that name, then changed hands for seven generations. Today, Nalys belongs in part to a subsidiary of Groupama, a French insurance conglomerate. The average age of the vines is 35 years old and there is a limited production, all hand harvested, to ensure the best quality of grapes. In this wine, Grenache Blanc, Roussane, and Clairette grapes are used. The climate is Mediterranean and these grapes are grown by tilling the soil, composting, de-budding, pruning, leaf removal, and green harvesting. In addition, this vineyard aims to use few synthetic chemical products as possible. One thing that is done to treat the grapes moth problem is utilize “sexual confusion” by putting small pheromone capsules into the vineyard. The wine itself is fairly young and has a pale yellow straw color. It has citrus aromas, mint notes, and dried fruit flavors. There are also flavors of white fruits, honeysuckle, and minerals. This wine would pair well with grilled fish, poultry, and fresh goat cheese.

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Viognier, Six Hats, 2013, Western Cape, South Africa \$24

Refreshing fruity aromas of peaches, pineapples and flowers.

Six Hats is a white dry wine that is light and clear in color. For this wine, Vionier grapes are used and they are grown in a deep red oak leaf soil in a cool climate so the wine can be both dry and rich while also keeping its flavor. These grapes are hand picked early in the morning, allowing the grapes to keep their fruity and natural flavors. The grapes are stored in cellars for seven days at 39.2 degrees Fahrenheit and fermented at 53.6 degrees Fahrenheit. The wine produced is very rich and has a decent amount of alcohol. Six Hats has fruit flavors including cantaloupe, red berries tangerine, and pink grape fruit. Six Hats goes best with pork, rich fish, spicy foods, and poultry. When you eat spicy food and drink Six Hats, the wine dilutes the the spice in the food to a more mild flavor.

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## [To Website](#)

Chardonnay, Oak Knoll District, Trefethen, 2013, Napa, California \$36

Rich and flavorful with aromas of apple, pineapple, lemons, vanilla and lemon zest.

Chardonnay is a white wine with flavors that resemble those of fresh ripe fruits such as apples and pears in addition to tropical ones, like pineapple. The aromas are just as pleasant with scents of white peach, apple, brioche, and a touch of spice. This wine is 100% Chardonnay wine and comes from a family owned vineyard in the southern part of the Napa Valley. This vineyard, originally known as Eschol, was constructed by a Scottish sea captain: Hamden McIntyre. The winery was originally designed as a gravity flow system that minimized the rough handling of the grapes. The old Eshcol facility barely survived prohibition by making sacramental wines. In 1968, John and Janet Trefethen purchased and restored the winery. This vineyard yields 9 different grape varieties. This particular Chardonnay's vintage of 2013 was blessed with wonderful weather that is just right for growing this grape. The spring was warm and dry and the summer was warm without any damaging heat; the fall was warm with cool nights. These temperatures throughout the year made the best growing conditions and harvesting the grapes started two weeks early. This vineyard has won many awards including "Best Chardonnay" at the Gault-Millau world wine Olympics in Paris. This wine is usually paired with grilled seafood, pork dishes, and white sauced pastas.

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**Guru, Wine and Soul, 2010, Douro, Portugal \$68**

Lively & fresh, full flavors of kiwi, grapefruit, orange peels with a long finish.

The Guru name brand was established in 2001 by Sandra Tavares da Silva and Jorge Serôdio Borges, a couple and winemakers, on a 50 years old vineyard seeded with Gouveio, Viosinho, Rabigato and Códéga do Larinho grapes. Northern Portugal is known for cheap, refreshing white wines in the coastal areas, and beautiful ports and red table wines inland on the higher ground. White wine from this region tends to showcase a lot of citrus and, given the close proximity to the Atlantic Ocean, a lot of minerality. The wine is harvested in August and aged for 7 months in French oak before being bottled. Wines from these regions are cheap but offer excellent value for money. The soil in which the Douro Valley vines are planted is made up of schist, a slate/clay-like metamorphic rock. Rich in nutrients, it has also has useful water retaining properties. The crevices of the many large pieces of foliated rock which make up a large proportion of the soil retain a certain amount of humidity, sometimes just enough to allow the vine to thrive in the dry conditions which prevail for most of the summer. This wine in particular has fresh notes of tropical fruit and citrus fruits.

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806 Fritz's Rosé, Fritz Hasselbach, Gunderloch, 2013, Rheinhessen, Germany \$26  
Dry with a touch of sweetness. Aromatic with raspberries and cranberries flavors.

This Rosé is grown and made in south Germany on the Fritz Hasselbach estate. This famous Estate is known for having some of the best terroir in all of Germany with its red slate clay soil and warm temperate climate which is because of its prime spot on the bank of the Rhine River. This area of Germany is called 'the land of a thousand hills' and has been growing wines since the time of the Romans. In more recent history, the vineyard itself was opened in 1860 and taken over by the Hasselbach`s in the late 1980`s. They soon made the vineyard famous when they received a perfect score from Wine Spectator; a rare achievement that only this estate has done to this day. The grapes used to make this Rosé are Pinot Meuner and Portugieser. Pinot Meuner is a red grape with roots in France that`s known for its flavor of rich strawberries. Portugieser is a grape from Austria that when introduced became a part of the back bone of German wine making. All of this comes together to make a wine that is light crimson in color with a lower alcohol content than most rosés. Smells of strawberries make this full bodied wine, with hints of currant and raspberries, a pleasure for the palate.

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## Cabernet Sauvignon Rosé, Santa Digna, 2015, Central Valley, Chile

Prolong aromas of grapefruits, plums and candied strawberries

The name Santa Digna refers to the crosses in Chile that mark the regional boundaries of a land and served to delimit territories. They also symbolized good fortune and protection for those who were leaving for other regions. The Torres family has been making wine in Spain since 1870. Now run by Miguel Torres Maczassek, they have also branched out to Chile. This Rosé is made from Cabernet Sauvignon and has focused aromas of plums and strawberries, with a hint of grapefruit. This flavorful wine has delicate acidity, floral notes, and a lingering finish. It pairs well with cured meats, pasta, vegetarian dishes and Oriental cuisines.

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**808 Raimat, Castell De Raimat, 2015, Costers del Segre, Spain \$26**

Delicate, complex flavors of cantaloupe and red berries, with hints of tangerine and pink grapefruit.

This wine is made in the Catalin region of western Spain. This area of Spain is almost a desert that, without the help of a canal built in 1910 for irrigation, would have left the land barren as it receives some of the lowest rain fall in all of Spain. The vineyard opened in 1914 and soon became a huge part of the area with a town growing around it as the grape vines started producing fruit. As it is almost a desert, it comes as no shock that this hot, dry climate has soil to match. The water comes from the Segre River and it's known for producing fruits that are delicious and aromatic. The grapes used in making this wine are Cabernet Sauvignon and Tempranillo. Cabernet Sauvignon is an incurably popular grape variety used by every major wine making country in the world. This young grape (in terms of the history of wine) is a cross between Cabernet Franc and Sauvignon Blanc. Tempranillo is a Spanish grape that is very dark and known to bloom earlier in the season than most. All of this comes together to make a wine that is a pale pink in color with a strong body that most rosés do not have. It has delicate flavors of grapefruit, cherries, and peach.

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**810 Malvasia, Roxanich, 2012, Istria, Croatia \$40**

Intense flavors of flowers, earthy mushrooms, clay and forest floor.

Roxanich is a winery and vineyard in the Istra/Istria region in Croatia, benefitting from the areas Mediterranean climate. They pride themselves on making “honest and natural wine.” In 2012, the Roxanich winery had a very fruitful season, and this is when business for them began to drum up. Malvasia comes from the Malvazija grape, signature to the Istria region in Croatia. This particular wine is extremely unique in its production, as there is no added yeast, simply the yeast from the fruit itself, making the wine true to the winery’s slogan. The Malvasia bottle itself has no indicator of vintage, so is technically a non vintage, however, merchants and producers alike know the date and tell the buyers. Malvasia is matured in steel tanks, keeping the flavors of the wine pronounced and not overpowering them with other barrel or tank options, such as oak or cedar. The wine itself has a medium yellow-golden color, and embodies a variety of fruits in both its smell and taste. This white wine does not have much acidity, but has enough to balance the sweetness of the fruits incorporated in it. On the nose, one smells lots of dried fruit; fruits such as apple, peach, and banana. There are also hints of zest, like lemon peel, and sweetness like honey. On the palate, more zest shines through with flavors like orange and a slight spiciness. The dried fruits, however, are the most prominent flavors, with an extremely distinct peach taste being most notable. The finish on the Malvasia wine is short, but ends with bitterness that ties the wine together. This wine would be best paired with light cuisine reminiscent of Italy, such as bread with olive oil, white truffles, and prosciutto.

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**822 Brouilly, Château Thivin, 2014, Burgundy, France \$36**

Dry, bright red berries and sour cherry lingering crisp acidity.

Today, Claude Geoffray and his wife Evelyne, together with their son Claude-Edouard, work the vineyards doing as much work as possible by hand, minimizing the use of sprays and mini-tractors to reduce any impact on the land. The soil used in this vineyard is different and characterized by blue-grey volcanic rock. The soil plays an essential role in feeding the vines and regulating the water they receive. The Geoffrey family has to add compost regularly and aerate the soils by harrowing the surface; but, it has its difficulties because Côte de Brouilly vineyards has the slope of about 48%. The vineyards are very well maintained and have hedges that border the area. The hedges consist of a mixture of grasses and flowers between the rows, preventing insects from living around the vines. This vineyard is also very strongly against the use of insecticide. Harvesting is normally carried out in mid-September by a team of forty pickers who are housed and fed for around ten days at Château Thivin, which is in the Brouilly region of Beaujolais, France. All the grapes are gathered entirely by hand, to ensure the best condition of the grapes. To make sure that the grapes are in the best possible condition, they are taken in small baskets to the winery, where they will be made into wine either traditionally in whole bunches, or partially destemmed. They vinify their grapes from each of the 7 plots separately, because each plot has its own qualities. While the climate ranges, the vines are usually exposed to the bright morning sun which means that the grapes will reach phenolic ripeness earlier than much of Beaujolais. Gamay, the varietal for this wine, is known for producing light-driven red wines. The Gamay grape variety is very fruity, and is also very low in tannins, having aromas of strawberry, smoke, vanilla, bubblegum, and pear, with tasting notes of cherry, raspberry, plum, with a peppery finish. This wine pairs well with poultry entrées such as roast turkey or chicken.

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Savigny-Les-Beaune, Domaine Lucien Jacob, 2012, Burgundy, France \$42

Light with aromas of strawberry, cherry, plum fruit and spices.

Pinot Noir is the red wine grape of Burgundy, now adopted in wine regions all over the world. The grandfather of the current owner, Jean-Michel Jacob, created this domaine based in the Village of Echeveronne in the hills above the villages of Pernand Vergelesses and Aloxe Corton. The estate was subsequently, and aggressively, enlarged by Jean-Michel's father, Lucien, during the 1960s. Lucien was also politically active and served for many years in the National Assembly. The vineyard has been operated since the 1994 vintage by Jean-Michel, his sister, Chantal, and his wife, Christine, however, they have downsized in order to produce a better quality grape to make their wines. Jean-Michel has worked hard to reduce the yield in the vineyard and maintain the aromatics and elegance that are a part of his wines. This wine undergoes a brief period of cold maceration followed by a cuvaision designed to provide higher extracts of color and ripe tannins. Respect for terroir is a fundamental value at this domaine and the purity of these wines has never been sacrificed in the search for artificial power and depth of color. The Savigny-Les-Beaune has fresh cherry and red berried fruit flavours, and mineral and lightly floral accents on nose. The texture is very polished as there is a touch of fine grained tannin on the back end, but a lot of acidity.

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**Pinot Noir, Ferrari-Carano, 2013, Anderson Valley, California**

Rich flavors of cherry, black plum, raspberry, rose, cinnamon and toast.

The Ferrari-Carano vineyard started from a small, 30-acre plot in 1979, to now owning today`s 19 estate vineyards in six different appellations, totaling over 1,500 acres and some of the finest wine properties in California. Don Carano (owner), Rhonda Carano (owner), Sarah Quider (Executive Winemaker), Rebecka Deike (Associate Winemaker, of Red Wines), and Steve Domenichelli (Director of Vineyard Operations), are some of the people the wines. The Ferrari-Carano vineyard practices are very labor intensive with irrigation and nutrient regimes, trellis system, canopy management, rootstock and clone combinations. In addition, Ferrari-Carano also practices sustainable farming techniques, such as recycling organic matter for mulch, planting covers crops to avoid soil erosion, and integrating animals to enhance biodiversity and nutrient recycling. Anderson Valley was created by the Navarro River watershed, which is now surrounded by steep, forested slopes, as well as rolling hills, including vineyards, farms, and orchards. Anderson Valley is now known as an up-and-coming appellation ideal for growing Pinot Noir grapes. With warm sunny days and cool, foggy mornings/nights, this is the ideal micro-climate for this grape. Pinot Noir grapes, known to be the most difficult to grow, are taken very good care of by Ferrari-Carano. These grapes are hand harvested, and hard sorted in the field. The grapes are cold soaked for two to three days to get the best fruit flavors and aromas. Then, the grapes are fermented in small bins and stainless steel open-tanks. Fermentors are punched down one to three times a day, then transferred to French Barrels to complete malolactic fermentation and 10 months of aging. This ruby color wine has appealing cherry, pomegranate, warm spice, damp earth and sandalwood aromas. On the palate it`s medium-bodied and fresh with cherry, raspberry, pomegranate and spice flavors. This wine is aged 10 months in 37% new French oak, and 63% older French oak. When enjoying this wine try it with food pairings of salmon, fowl, and meet entrees of beef bourguignon or a rack of lambs!

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**Pinot Noir, Foppiano, 2012, Russian River Valley, California \$40**

Light aromas of cherry, vanilla, raspberry and caramel wood notes

Foppiano Vineyards is located just south of Healdsburg, CA and sits on 160 acres in the acclaimed Russian River Valley. Their perfect climate of growing grapes, with cool morning fog and warm summer days, makes it very ideal for the grower. The Foppiano family has been a great producer of world class wine since 1896. Their vineyards are planted so that Petite Sirah, Zinfandel, and Sauvignon Blanc are on the warmer land while Pinot Noir and Chardonnay sit on the cooler land along the Russian River. To make this exact wine, it is done with careful consideration. The grapes are harvested at night to fully inhibit their elegant fruit flavors and also hand sorted to insure only the finest fruit gets fermented. A special and gentle method of whole berry and whole cluster fermentation maximizes fruit aromatics and complexity. After gentle pressing, the wine is aged in the best French oak barrels. The 2014 Estate version showcases a beautiful garnet color leading to aromas of preserved blackberry, old growth red wood shavings and ginger snaps. The flavors resemble Burbank plums with pomegranate seed and French bread. This wine perfectly complements the varietal and Estate's potential with its lovely aromatics and wonderfully layered complexity. The Foppiano family has a great respect for the earth and old world family traditions; they limit pesticide use and provide the highest level of care. Their goal is to nurture the vineyards so that they continue to produce quality fruit now and for years to come.

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**830 Frappato, Feudo di Santa Tresa, 2014, Sicily, Italy \$32**

Light with red berries and sweet spice aromas, smooth tannins.

In 2002, Stefano Girelli and sister, Marina, joined forces with Massimo Maggio to take over the Santa Tresa estate. The team has built on the foundations of the seventeenth century estate, keeping its traditions and respecting the flora and fauna. The team found that the conditions for growing grapes were so perfect they could cultivate their vines in the most natural way possible. Ultimately, this resulted in the estate becoming certified organic with the 2009 vintage. The soil on the estate has a surface layer of light red sand on a well-drained limestone base, which helps guarantee a constant supply of vital water. The Feudo di Santa Tresa estate has around 50 hectares of vineyards today. The selection of the clones, rootstocks, and the vine density, means cultivation techniques are strictly controlled. Frappato is a light-bodied red grape widely grown on the southeastern coast of Sicily. The grape is cherry-colored, aromatic and low in tannins. The grapes are stacked in large, airy trays which allow the movement of air, keeping them as cool as possible. The grapes are carefully inspected to make sure no plant leaves go into the wine. The grapes are very gently de-stemmed in order to keep each individual grape as intact as possible. The grapes are stored in the cool stone building of the winery. The winery is built using local stone, with walls half a meter thick to keep the sun out and the cool air in. Stainless steel tanks are important in Sicily, they are used to control temperature in climates. This wine is fresh and light, with some acidity to it. Aromas of raspberries, strawberries and sweet spices can be found in this wine. The palate is smooth and long, with hints of spice. Food pairings such as, grilled or barbequed poultry and tomato-based pasta dishes go very well with the Frappato.

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**Château Le Bergey, 2013, Bordeaux, France**

Medium body with pretty notes of black cherry, cassis, and subtle oak.

Le Bergey is a wonderful Bordeaux blend from Château L'Escart, a Bordeaux Superior winery run by Damien Laurent, who lives on the property with his family. This is a blend of Cabernet Sauvignon, Cabernet Franc, and Merlot, and the grapes used are a minimum of 15 years old for a more intense flavor. The property is organically farmed and managed for quality throughout every step necessary to make a fine bottle of wine. This particular wine tastes of ripe, dark fruits with a hint of minerality and a touch of oak. Allow this wine to breathe a bit for a more balanced taste. Medium body with pretty notes of black cherry, cassis, and subtle oak.

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Saint-Émilion Grand Cru, Château Louvie, 2013, Bordeaux, France

Elegant with abundant flavors of black and red fruits.

Chateau Louvie falls under the St. Emilion appellation in the Bordeaux region of France. The winery is owned by Mr. Christian Veyry, a winegrower's son and a consultant for many famous Bordeaux chateaus. The soil of Chateaux Louvie is sand and clay. The blend for this Bordeaux is typically 80% Merlot and 20% Cabernet Franc and, on average, the vines are 35 years or older. This wine has a color that is a dark with ruby highlights. On the nose there is stewed red and black fruits, toast notes and menthol undertones. The finish is supple, velvety, and well balanced with fine tannins.

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Rioja, Nexo, Bodegas Ugalde, 2014, Rioja, Spain

Ripe, juicy flavors of cherry and spices.

This wine is made in the Rioja region of Spain where the climate is marked with the influence from the Atlantic Ocean to Mediterranean Sea. The vineyards are mainly located in the region around Viana, north east of Logroño towards Navarra, resulting in a mild Mediterranean climate. The winters are relatively humid and cold, frost is not uncommon, and summers show high variations in day and night temperatures resulting in increased polyphenols (natural chemical that affects, taste, color and mouthfeel), therefore producing high quality wines. This wine is a blend of 80% Tempranillo grapes and 20% Garnacha grapes. These grapes are grown in clay calcareous soil that also has some gravel and are watered using an irrigation method known as the drip method, saving water and fertilizer. The slopes are a high-density plantation with 400 vines. The grapes are harvested in October and a low yield of the grapes is expected. This wine is fermented in stain less steel tank over seven days and macerated on the skins over three days and is then aged for four months in American Oak Barrels before bottling. There is bright cherry and fruity aromas with spices on the nose. As for the palate, it's a well-balanced rich and fruit subtle wood integration. This wine pairs well with grilled or roasted meats and stews.

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Négrette, Vinum, Château La Colombière, 2014, Fronton, France

Medium body. Dark berries, minerals and herb aromas.

Vine cultivation has been present at Chateaux La Colombiere in Fronton in Southern France since the 15th century. The vineyard today is run by Philippe and Diane Cauvin and uses vines that are around 25 years old. This vineyard has a soil of sand and clay which helps the vines grow to their full potential. For this wine, Negrette, a local grape-variety, is used and it produces unique wines that provide a contrast in comparison to more modern day wines. It is primarily grown in the south west of France and is a direct descendant of mavro rootstock. This wine is rich in red fruits and peppery aromas, and has a juicy finish and light tannins. To fully enjoy this wine, it should be served with foods that are aromatic and meaty, like mushrooms, barbeque ribs, or a stir fried pork.

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Cannonau di Sardegna, Riserva, Sella & Mosca, 2011, Sardinia. Italy \$34

Refreshing, with fruity aromas of cherries, prunes and fresh herbs.

This red wine is 100% Cannonau from the Sella & Mosca estate in the northwest corner of Sardinia, Italy. It is a bright ruby color, with purple hues, along with aromas of ripe red berries, including strawberry and raspberry jam. On the palate there will be coffee, spices and herbs, as well as notes of violets, plummy fruit flavors and an oak overtone due to its oak aging for two years in large Slavonian casks followed by several additional months in the bottle. It is medium-bodied for food-friendly matchings. The Sella & Mosca estate itself is a 1,600-acre property with more than 1,200 acres of vines and is one of the largest wine estates in Europe. It was founded by Eriminio Sella and Edgardo Mosca, two Piedmontese gentlemen and adventure lovers. Today, the property is owned by Campari Group.

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**860** Carignan, Vieilles Vignes, Domaines Paul Mas, 2014, Languedoc, France \$33  
Rich, with complex jammy flavors of black fruits, spices and toasted wood.

This wine is 100% Carignan. It has aromas of spices, blackberries, cherry jam, cocoa, and a hint of toasted oak. On the palate, it is medium-bodied, rich yet mellow, with smooth tannins and a complex finish. Jean-Claude Mas took the helm of the centuries-old Languedoc region Domaines Paul Mas in Southern France in 2000. His goal has been to use only premium quality grapes to craft superior wines with a modern, New World flair. This fourth-generation vintner strives to make wines with authenticity and refinement, the end result of which is a family of magnificently charming wines that burst with personality and express their unique terroir.

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**862 Aulente, San Patrignano, 2011, Emilia-Romagna, Italy \$51**

Fresh, subtle flavors of rose, cherry and sweet spices, long finish.

San Patrignano, in the north Italian province of Emilia-Romagna, is a project that weds dedication to the land to a humanitarian effort. Founded in 1978 by Vincenzo Muccioli, San Patrignano is a close-knit community providing support and refuge to individuals and families whose lives have been affected by drug addiction. Winemaking numbers among the community's first, best-known and most successful endeavors. San Patrignano wines are created from vineyard to bottle by members of this special community and sold both in Italy and abroad. The Aulente is a wine of quick and easy approach which demonstrates how the Sangiovese grape could also be soft and pleasant, far from any roughness and aggressiveness. There is a red-ruby color along with fruity and floral notes. On the palate, there are flavors of flowers and soft red fruits like raspberry and cranberry.

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**872 Nebbiolo, Langhe, Produttori del Barbaresco, 2015, Piedmont, Italy \$38**

Concentrated with flavors of dark red fruit and spices.

This red wine is one of the most prestigious wines of Langhe; it is one of Langhe's DOC's. This wine is made with 100% Nebbiolo grapes. It is high in tannins and acidity. Langhe is a subregion of Piedmont, Italy and means 'long, low-lying hills'. The soil there is mainly limestone and clay. The vineyard that this wine came from is about 250 acres. This wine was aged in oak barrels for 6 months and bottled in September of 2015. This wine would pair well with pasta, pizza, white and red meats, and rich fish dishes. The flavors of the wine are those of bright red fruit, white pepper and anise. The aromas are those of tar and roses. This region also produces other styles of wine that include, reds, whites, roses, blends, varietals, stills, semi-sparkling, novellos, and passitos.

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**874** Nebbiolo d'Alba, Rocco, 2013, Piedmont, Italy  
Complex with aromas of red and black fruits with a flora hint.

Nebbiolo d'alba is located just northwestern of Italy. This wine is renowned to have strong tannins, high acidity, and a very distinct scent of tar and roses. The area of production has a very unique soil of clayish marl dating back from 40 million years ago. This certain soil gives the wine unique aromas and characters for a full bodied wine. Its climate consists of a continental microclimate, with warm summers, cold and snowy winters, and mild temperatures in spring and autumn. As for vinification, after pressing, the wines are fermented in stainless steel tanks. Nebbiolo grapes are aged in wooden casks and barrels. The founder of this particular wine, De Forville, built up bonds with the family and his territory in 1860. He was inspired by the teachings of Domizio Cavazza at the Royal School of Alba to promote the quality of wine. The family consolidated ties with Nebbiolo for Barbaresco, where they built their winery. Their winery is now more than 150 years old. They produce their wines from its vineyards located on the hills of Barbaresco and Castagnole Lanze. The family keeps integrity tied with their business and attention to grape quality, history and territory to produce a wine made from "the heart".

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**874** Nebbiolo d'Alba, Rocco, 2013, Piedmont, Italy \$30  
Complex with aromas of red and black fruits with a flora hint.

Nebbiolo d'alba is located just northwestern of Italy. This wine is renowned to have strong tannins, high acidity, and a very distinct scent of tar and roses. The area of production has a very unique soil of clayish marl dating back from 40 million years ago. This certain soil gives the wine unique aromas and characters for a full bodied wine. Its climate consists of a continental microclimate, with warm summers, cold and snowy winters, and mild temperatures in spring and autumn. As for vinification, after pressing, the wines are fermented in stainless steel tanks. Nebbiolo grapes are aged in wooden casks and barrels. The founder of this particular wine, De Forville, built up bonds with the family and his territory in 1860. He was inspired by the teachings of Domizio Cavazza at the Royal School of Alba to promote the quality of wine. The family consolidated ties with Nebbiolo for Barbaresco, where they built their winery. Their winery is now more than 150 years old. They produce their wines from its vineyards located on the hills of Barbaresco and Castagnole Lanze. The family keeps integrity tied with their business and attention to grape quality, history and territory to produce a wine made from "the heart".

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**875 La Torre, "Ampelio", Luigi Anania, 2011/13, Tuscany, Italy \$45**

Soft and aromatic with flavors of dried red cherries, flowers and spice.

La Torre Ampelio is a fine traditional Tuscany red wine with vineyards facing south in distance of Montalcino, near San'Angelo in Colle. The grapes used in production are 40% Alicante, 30% Sangiovese, and 30% Citiogiolo. This particular wine is aged for a year in small oak casks. It has a ruby red color and an intense impression of Mediterranean flowers and spices. On the palate, it is often fragrant and spicy, with notes of berries. The region of Toscana IGT has a medium consistency terrain with plenty of stones. The vineyards harvest their grapes in early October and are carefully selected by hand. During production, they treat the grapes with Sulphur and allow macerating for 20 days. Bottling is done on the estate, by gravity, and is aged in casks for 3 months in barriques. The La Torre winery was founded in 1976 by Giuseppe Anania, whom purchased the estate from the Ciacci family of Montalcino. The vineyards were actually a farm by sharecroppers with an abundance of livestock and trees. The estate can be described as a hillside area known for its vipers, mushrooms, oil and elegant wine with an intense bouquet. The father and son wanted to introduce new technology into winemaking, but to still keep its tradition. The name "Ampelio" is a traditional place-name that's dying out and was chosen in memory of an old farmer, whose hands moved like an artist as he tended his vineyard with "grace and necessity".

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**878 Cerasuolo di Vittoria, Feudo di Santa Tresa, 2013, Italy \$28**

Opulent bouquet of dark, ripe berries, blackberries and blue plums.

Cerasuolo di Vittoria is the sole DOCG of Sicilia, which is the highest stamp of quality that can be given to an Italian wine. It was elevated from DOC in 2005. Cerasuolo di Vittoria was made in Santa Tresa, which is one of Sicily's oldest and finest wineries, producing top quality. This wine is made with two grapes: at least 50 percent Nero d'Avola and a minimum of 30 percent Frappato. The two grape varieties are harvested at different times because they ripen at different rates. Nero d'Avola is harvested in mid- September while Frappato is gathered later, towards the end of September. There are no other grape varieties allowed in the blend. The grapes are vinified separately. They are destemmed, but not crushed. Selected yeasts are added and fermentation takes place at 24-26°C. When fermentation is complete, maceration on the skins is then limited to avoid bitter tannins. The denomination is located on the south coast of the island of Sicily. Santa Tresa has ideal grape growing weather and the soil is moist and safe for grape growing. Feudo di Santa Tresa's vineyards benefit from the Sicilian sun and cooling sea breezes, but it is far enough away from the sea. The wine is well enjoyed by many buyers, due to the well cared grapes. In 2015, this wine was entered in a competition called "Mundus Vini Summer tasting" in Delaware and received a gold medal. The vintage of the wine was 2013. The alcohol content is 13-13.5% the wine contains few tannins. This wine is dry and has a cherry like color as well as rich and intense flavors. Some of the flavors in Cerasuolo di Vittoria include pepper, spice, raspberry, cherry, plum and leather. Mostly, this wine would have a taste more of red cherry and berries, due to the fact that Cerasuolo means "cherry-like." This wine would be best paired with meat and venison.

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**880 Brunello Di Montalcino, Podere La Vigna, 2011, Tuscany, Italy \$68**

Savory with rich flavors of plums, walnuts and dried fruits.

This wine, Podere la Vigna Brunello di Montalcino, has a vintage of 2011 and was produced in Tuscany, Italy. The estate vineyards are located within the happy land, historically led to the production of exceptional red wines. The Appellation of the wine was in Brunello di Montalcino. This wine delivers a beautiful aroma of dark cherries and blackberries along with toast, spices and earthy notes which are backed with a velvety texture leading with a soft and polished finish. The composition of the wine is 100% Sangiovese (Brunello), harvested by hand no earlier than September 20 and no later than early October. The vines of the land were raised by a very old method called being “Married” to a tree; usually a maple or a willow tree useful to the vineyard is used for tying the vines to the branches, however a mulberry tree or an olive tree could also be used. The vineyards they use for this wine are from 320 to 340 south east and south west, with a six-runner plant of 2.80 x 0.90m. Vinification is on a stainless-steel vat for 50 HI with multiple daily punching down at a controlled temperature for 18 to 20 days. Its ages on oak cask HI of 20/30 for a minimum of two year. Then, they age for a period of six months in a Bordeaux bottle.

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**881** Languedoc Rouge, Hecht & Bannier, 2013, Languedoc-Roussillon, France \$34  
Fresh, concentrated flavors of red and black fruits with a smoke and coffee finish.

The wine Languedoc Rouge is an organic wine that is certified FR-BIO-01. The varieties of grapes used for this wine are mainly Syrah, Grenache, Carignan, and Mourvedre. This wine is made 20km north of Beziers, France and the appellation is made up of terraces that sit on the slopes of the Cevennes foothills. The Languedoc Roussillon is one of the largest vineyards in the country and is located in Southern France, bordering the Mediterranean Sea. The wine growers there take benefit from favorably climatic conditions and remarkable sunshine weather. They have been following, for quite a long time, the principle of an environmental friendly viticulture. This is how the region became a pioneer in developing cautious agriculture and organic viticulture. The soil used for the wine grape is schist and clay deposits of the Primitive Sea. This location offers a vast variety of terroirs that can be discovered in the fruit driven wine; for example, it is matured exclusively in a 100% concrete tank, without any use of barrels. The Languedoc reveals notes of red fruits, spice, and peppery shades for a fresh flavor.

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**883 Mountain Cuvee, Chappellet, 2012, Napa Valley, California \$52**  
Rich and complex, spiced fruit, raisin, plums, baking spices and tobacco flavors.

The Chappellets' romance with Pritchard Hill started when Donn and Molly Chappellet first laid eyes on the land. Hidden 1,200 feet above the floor of the Napa Valley, the atmosphere at the Chappellet family's winery and Pritchard Hill estate vineyards is peaceful and serene. You will fall in love with the breathtaking views and the gentle mountains that make up Pritchard Hill. The Chappellet family has been crafting world class wines from their Pritchard Hill estate vineyards since 1967. Chappellet followed the advice of legendary winemaker André Tchelistcheff and settled on the rocky eastern slopes of the Napa Valley. The Chappellets were the first to plant vineyards exclusively on high elevation hillsides and the second winery to be established in the Napa Valley after the Prohibition. The rugged terroir of Chappellet's vineyards produces wines with great intensity and depth, which are qualities that define the world's finest wines. For four decades, Chappellet wines have received high praise from wine critics and have been sought after by the world's premier collectors. Today the six Chappellet children share their parents' romance with Pritchard Hill's rocky soils and magnificent views. They are passionate about preserving the land by using sustainable farming techniques and continuing what their parents started: making extraordinary wines that express the distinctiveness of Pritchard. This particular wine, the Chappellet Mountain Cuvee, is the wine to choose when you're looking for a mouth full of vivid, fruity flavors. Mountain Cuvee is a blend that beautifully expresses the qualities of traditional Bordeaux. The Mountain Cuvee has many hidden nuances that complement each other, resulting in complex aromas and flavors. This wine consist of Cabernet Sauvignon and Merlot grapes, which leads to aromas of plum, fig, and cherry-cola aromas. Similar flavors also appear on the tounge which then furthers into a strawberry essence that lingers on the finish.

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Vinha das Lebres, Paulo Laureano, 2014, Alentejano, Portugal \$ 28

Soft, ripe red fruit fruits and spice aromas.

Paulo Laureano is one of the most renowned Portuguese winemakers in Alentejo. He is an agronomist and oenologist trained in Portugal, Australia and Spain. He taught at the University of Évora for 10 years, then decided to dedicate himself to making wine. In 1999, he created a small family winery. Paulo Laureano calls himself as a minimalist winemaker. For him to design wines is a passion, to unveil his aromas and flavors, to evaluate and optimize the reasons of his identity and personality, and promoting them as true sources of pleasure, are the key points of his philosophy. Its exclusive bet on the Portuguese castes reflects its way of being, facing the wine as a factor of culture and civilization. Paulo Laureano works with the terroir in the the region, Alentejo, which has a warm climate, little rainfall and poor soils. He believes that this is ideal for making quality wine. Paulo Laureano Vinha das Lebres 2014, is a wine made with traditional Portuguese grapes like Aragonêz, Trincadeira, and Alfrocheiro. The wine has aromas of red fruits jelly, chocolate and light floral finish. It is excellent with flavorful meats such as game, steak and offals.

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**887 Cabernet Sauvignon, Cedar Knoll, 2011, Napa Valley, California \$64**  
Aromas of ripe berries with hints of dried herbs; supple tannins.

This red wine is made from Cabernet Sauvignon grapes and is grown in the southeast region of Napa Valley, known as Coombsville. The vineyard is located on the side of a mountain, Mount George, which allows for a cooler climate. While this property was originally owned by Henry Hagen and was the site of the oldest winery in Napa, it was sold in 1997 to the Palmaz family. The family restored the vineyards and built a cave that extends eighteen stories into Mount George and allows for natural temperature control. This particular Cabernet was aged for seventeen months in barrels before being bottled. In this red, there are strong aromas of dark blackberry and cassis with flavors of dark cocoa and spice. The finish has a balance of fruit, earth and silky tannins.

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**891 Cabernet Sauvignon, Drumheller, 2015, Columbia Valley, Washington**  
Smooth, with floral and dark fruit aromas such as blackberries, cherries with a touch of cocoa.

Drumheller 2014 Columbia Valley is a blend of several grapes including: Cabernet Sauvignon, Cabernet Franc, and Merlot. This wine has aromas of cola, blackberries, red cherries, toast, and dark chocolate and has the tasting notes of blueberry, cherry, cocoa powder, and espresso grounds. Some foods that pair well with this wine include braised ribs, stuffed pepper, pork tenderloin, and chocolate. Drumheller began a long time ago, when an event of Ice Age glacial dams broke loose and caused epic floods. These floods brought vast volumes of rich, sandy soil into the Columbia plateau, which made one of the Drumheller Channels a National Natural Landmark for its geological significance and for its beautiful landscape.

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**891 Cabernet Sauvignon, Drumheller, 2015, Columbia Valley, Washington \$28**  
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**892 Shiraz, Six Hats, 2015 Western Cape, South Africa**

Spicy dark berry aromas with mocha, chocolate and pepper notes.

Six Hats is located in Citrusdale, a small agricultural town in the Western Cape Province. Citrusdale is known as a leading producer of citrus fruits, which is where it derives its name. The winery was initially formed as a co-operative in 1957. In 2007 the operation was re-structured and is now a collaborative partnership including a number of Fairtrade farmers. Fairtrade is an international movement focused on promoting equality and sustainability in the agricultural. Products displaying the Fairtrade mark must meet rigorous ethical standards which are set by the international Fairtrade certification body. Fairtrade strives to raise awareness of the plight of marginalized farmworkers and promotes their right to fair employment and decent living conditions. The incorporation of the Fairtrade farmers has indirectly seen a large number of farm workers from the community becoming partners in the business. The funds generated through the Fairtrade levies go directly into the community. Having wine that is Fairtrade is important to Six Hats because the winery seeks to produce wines that will contribute to the lives of the people whose hard work is expressed in each bottle. There are minimum prices set for grapes and an additional percentage of the sales are given back to the community who uses the money to build schools, clinics and other projects to improve their lives. This wine in particular is made from Shiraz grapes. The Shiraz (syrah) grapes are hand picked and cold soaked for 24 hours. Then, fermentation is initiated using selected yeast strains and kept under 79°F. After that, Malolactic fermentation is completed in a tank and the wine is matured for 6 months in French and American oak barrels. The wine has flavors of blackberry and juicy plums with spicy aromas such as cracked black pepper. The Six Hat Shiraz will pair well with grilled red meat such as lamb or beef as well as tomato based pasta dishes.

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**892 Shiraz, Six Hats, 2015 Western Cape, South Africa \$24**

Spicy dark berry aromas with mocha, chocolate and pepper notes.

Six Hats is located in Citrusdale, a small agricultural town in the Western Cape Province. Citrusdale is known as a leading producer of citrus fruits, which is where it derives its name. The winery was initially formed as a co-operative in 1957. In 2007 the operation was re-structured and is now a collaborative partnership including a number of Fairtrade farmers. Fairtrade is an international movement focused on promoting equality and sustainability in the agricultural. Products displaying the Fairtrade mark must meet rigorous ethical standards which are set by the international Fairtrade certification body. Fairtrade strives to raise awareness of the plight of marginalized farmworkers and promotes their right to fair employment and decent living conditions. The incorporation of the Fairtrade farmers has indirectly seen a large number of farm workers from the community becoming partners in the business. The funds generated through the Fairtrade levies go directly into the community. Having wine that is Fairtrade is important to Six Hats because the winery seeks to produce wines that will contribute to the lives of the people whose hard work is expressed in each bottle. There are minimum prices set for grapes and an additional percentage of the sales are given back to the community who uses the money to build schools, clinics and other projects to improve their lives. This wine in particular is made from Shiraz grapes. The Shiraz (syrah) grapes are hand picked and cold soaked for 24 hours. Then, fermentation is initiated using selected yeast strains and kept under 79°F. After that, Malolactic fermentation is completed in a tank and the wine is matured for 6 months in French and American oak barrels. The wine has flavors of blackberry and juicy plums with spicy aromas such as cracked black pepper. The Six Hat Shiraz will pair well with grilled red meat such as lamb or beef as well as tomato based pasta dishes.

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**893 Shiraz, Woodcutter's, Torbreck, 2013, Barossa Valley, Australia \$36**  
Flavorful with anise, jammy blackberries, sweet spices and raspberry aromas.

The name Woodcutter's comes from the founder, David Powell, who had spent several years working as a lumberjack, or woodcutter, in the Torbreck forest of the Scottish Highlands. In 1994, David Powell founded the Torbreck winery which is situated at Marananga on the western ridge of the Barossa valley. Since then, he has produced some of the world's finest 'Rhône varietal' wines, exclusively from Barossa fruit. His wines have been recognized by the wine press in Europe, America and Australia. The Torbreck wines are based around the classic Barossa Valley varietals of Shiraz, Grenache and Mataro, and a personal love for the wines of France's Rhône Valley. Barossa valley is red-wine territory, home to some of the most famous vineyards of Australia, with red grapes consisting of about two-thirds of the region's plantings. The reds, Shiraz in particular, are lauded for their rich, concentrated flavors and aging potential. Old vines of Shiraz and Grenache are popular, many up to 80 years old. Whites are also found, mainly Viognier, Marsanne, Roussanne and Semillon grapes - these wines are as full-bodied as the reds although harder to find. The overwhelming majority of the vines are dry-farmed (no irrigation) and nearly all are 80 - 125 years old and are tended and harvested by hand. This wine, the 2013 Shiraz, is dense and rich. It has deep garnet color and juicy blackberry and cassis flavors, plus a hint of floral candy. It also has notes of chocolate, pepper and blueberry-pie. It is elegant and complex, a good introduction to the Torbreck range. Some foods that would go well with this wine are grilled meats, lamb or Boeuf Bourignon.

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**895** The Crusher, Sugar Beet Ranch, Sebastiani, 2012, Clarksburg, California \$31  
Rich flavors of cherry and raspberry with a fruity bouquet.

Named in tribute to the agricultural roots of Clarksburg, "Sugar Beet Ranch" is a Tempranillo driven red-wine blend of 56% Tempranillo, 30% Petite Sirah, and 14% Pinot Noir. The vineyard is over a half million acres and supports a diverse varietal mix. Grapes that need a cooler climate, such as Chardonnay and Pinot Noir, thrive in coastal areas. Meanwhile, grapes that require a warmer temperature, Cabernet Sauvignon, Petite Sirah, Zinfandel, and Sauvignon Blanc, are grown in the inland. Even though arid conditions have given the grapes the chance to struggle, it thins out the vines and allows the clusters to gain concentration in flavor, intensity, and complexity. In this particular wine, it opens with a fruity bouquet of cherry cola, ripe berries, and bacon, while being coupled with toasty notes of cedar and sassafras.

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**896 Bandol, Hecht & Bannier, 2010, Provence, France \$60**  
Rich, fresh flavors of cherry, strawberry, hints of herbs and dried spices.

This blended red wine comes from the Rhone Valley region of southern France. The aforementioned blend is Grenache, Syrah and Mourvedre. This blend does not have a set amount for each grape, and it changes year to year with the harvest. Grenache is southern France's most popular grape. Syrah is one of the most popular dark grapes in the world. Mourvedre is a grape most commonly used in blends. In fact, the three grape varieties in this wine are a specialty of the Rhone Valley winemakers. This wine has an almost plastic smell to it when first opened. This fades and is replaced with hints of dark fruits, like strawberries and currant. This rich wine only gets more flavorful with age.

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**897 Châteauneuf-du-Pape, Télégramme, 2011, Rhône, France \$51 (Half Bottle)**

Concentrated, flavors of juicy red plum, pepper and green olive notes.

Châteauneuf-du-Pape literally translates to "The Pope's new castle". In 1308, Pope Clement V, former Archbishop of Bordeaux, relocated the papacy from Rome to the nearby town of Avignon. Châteauneuf-du-Pape was the first ever Appellation d'Origine Contrôlée established in France, in 1932. The wine is produced by Henri Brunier, the 12th generation of his family to make wine in Châteauneuf-du-Pape, dating back to 1667. Vineyards are sustainably farmed and hand-harvested. The characteristic terroir of Châteauneuf-du-Pape comes from a layer of stones called galets ("pebbles"). The stone retains heat during the day and releases it at night, which can have an effect of hastening the ripening of grapes. The stones can also serve as a protective layer to help retain moisture in the soil during the dry summer months. "The grapes are from the younger vines—still over twenty years old and sourced from a variety of small parcels in the vineyards. The blend consists of 80% Grenache, 10% Syrah, 6% Mourvèdre, and 4% Cinsault. Two rigorous sortings of the grapes follow the harvest. Then, the grapes are destemmed and fermented in temperature-controlled vats for approximately 25 days, they are then pressed gently. The wine rests in cement tank for 10 months, and then it ages for another 6 months. The wine is fresh tasting with a velvety texture and rich red fruit and well integrated tannins. This is a Châteauneuf-du-Pape that does not require long aging to appreciate; it can be consumed young. Foods that would go well with this wine are grilled beef, veal, pork, game, duck, sausage, lamb, stews, braised dishes, and rich seafood dishes.

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**899 Casarsa, Villa Calcinaia, 2009, Tuscany, Italy \$65**

Intense flavors of black cherries, black plums, tobacco leaves, dried spices and leather.

Wine coming from a family owned vineyard is good, but wine that comes from a family owned and operated vineyard for almost 500 years is even better. That's exactly what Villa Calcinaia has been doing since 1524 in their 75 acre vineyard, with the focus of wine and food pairing. Casarsa is a deep ruby wine with nose notes of oak and balsamic, made using Sangiovese grapes. Sangiovese is one of the backbones of Italian wine making, as it accounts for about one in every ten vines in Italian vineyards. The trade mark of this grape is high acid and middle of the road tannins that allow for a well-balanced and easily enjoyed wine.

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**900 Artistry, Girard Winery, 2010, Napa Valley, California \$78**

Aromas of toasted hazelnuts and sweet rich cherries; tobacco and spice finish.

An American take on French wine, this Bordeaux blend is made by picking four different grape varieties from across the Napa Valley. The grapes are Cabernet Sauvignon, Merlot, Malbec, and Cabernet Franc. Cabernet Sauvignon is one of the most popular red wine grapes in the world with vines in every major wine making country in the world. Merlot is unique in the fact that it used to blend wines, while making great wines on its own. Malbec is a traditional French grape that has grown in popularity worldwide. Cabernet Franc is quietly one of the most popular grapes in the world. It is used much the same way as Merlot, but it's a much darker grape. All of this comes together to make an American wine that has a nose of spiced vanilla and leather. This medium to high tannin wine has a palate of mocha.

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**904 Clos Siguier, 2015, Cahors, France**

Plum, cherry, and blackberry aromas with a hint of black tea; smooth tannins.

Clos Siguier is made of a blend of grapes, which contains of 95% Malbec and 5% Tannat. These grapes are flavorful and not heavy. The wine has balanced acidity, brightness, aromatics, and freshness. The wine originated in Cahors, France. The grapes are organically farmed in 60 year old vines and the soil is red clay and limestone. The grapes are handpicked and de-stemmed and then they undergo a 5 to 6 week process of maceration. Wild yeasts are used during fermentation. The wine then rests in a barrel before it is bottled unfiltered. It is a wine very dark in the color because Malbec is informally referred to as the “Black wine of Cahors”. The winemaker is Gilles Bey. The wine farm has been the family base for several generations; Gilles parents still live in the main farm building which was built in 1779. His wines really stand out, not only for its moderate tannins, but for its reasonable alcohol. This wine will go great with aged cheeses, duck and lamb.

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**902 Montpeyroux, Domaine D'Aupilhac, 2013, Languedoc, France \$38**  
Complex with flavors of ripe red fruits, tobacco, cedar and leather.

This blended wine is made using the three major grapes of the Rhone Valley in France. The three grapes are: Grenache, Syrah and Mourvedre. Each of these grapes has their own unique qualities that allow them to blend together to create, what is called a southern Rhone, a red blend. This is not an official name or title but rather a wine term used to talk about how this blend is commonly used to make some of the best wines in the Rhone Valley. The nose on this wine is cherry and cranberries. The acid of this wine is just right for the body and it has a short finish. This is a great wine that goes prefect with food.

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Stampede, 14 hands, 2014, Columbia Valley, Washington \$28

Rich with aromas of spice, cedar, cola and cherry; lingering finish.

14 Hands wines are inspired by the unbridled spirit of the wild horses that once freely roamed eastern Washington. This robust red blend starts off with aromas of spice and cedar, leading to flavors of cola and cherry. A lighter oak regimen shows the wine's unique characteristics, including lively acidity and a dramatic, enduring finish. This wine has a blend of five different grapes: Syrah, Merlot, Viognier, Cabernet Sauvignon, and Mourvedre. This wine also has an alcohol content of 13.5%.

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**904 Clos Siguier, 2015, Cahors, France \$35**

Plum, cherry, and blackberry aromas with a hint of black tea; smooth tannins.

Clos Siguier is made of a blend of grapes, which contains of 95% Malbec and 5% Tannat. These grapes are flavorful and not heavy. The wine has balanced acidity, brightness, aromatics, and freshness. The wine originated in Cahors, France. The grapes are organically farmed in 60 year old vines and the soil is red clay and limestone. The grapes are handpicked and de-stemmed and then they undergo a 5 to 6 week process of maceration. Wild yeasts are used during fermentation. The wine then rests in a barrel before it is bottled unfiltered. It is a wine very dark in the color because Malbec is informally referred to as the “Black wine of Cahors”. The winemaker is Gilles Bey. The wine farm has been the family base for several generations; Gilles parents still live in the main farm building which was built in 1779. His wines really stand out, not only for its moderate tannins, but for its reasonable alcohol. This wine will go great with aged cheeses, duck and lamb.

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**906 Malbec, A Lisa, Bodega Noemia, 2015, Patagonia, Argentina \$40**

Notes of violets, pomegranates, wild strawberries and minerals.

A Lisa is a unique wine because it's a shining example of what happens when old world grapes are used in the new world to make a great wine. Bodega Noemia winery is one of the southernmost wineries in the entire world, as it's located in the near desert area of Patagonia in Argentina. The water for the area comes down the Nades Mountains from the Limay and Neuquen rivers. The waters that come from these two rivers brings minerals that allow the grapes to produce higher quality wines. A Lisa is made using a blend of 90% Malbec and 10% Merlot. Another unique thing about this wine is that Merlot is aged in an oak barrel for nine months before being added to the Malbec, then, they are both fermented in the same stainless steel tanks. All of this comes together for a wine that is made using handpicked grapes with no chemicals added. A Lisa is a deep plum colored wine with a hint of cherry and cocoa. It has a medium body and is well-balanced all around.

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**912 Siena, Ferrari Carano, 2013, Sonoma County, California \$30**

Aromas of blackberries, cherries, vanilla and baking spices.

Sonoma County, California contains over 425 wineries, 13 being AVA approved. Sonoma County has the best of both worlds, with forests to the east and the Pacific Ocean to the west, and was ranked a leading producer of both hops and grapes, allowing for oth beer and wine to flourish. Founded in 1981, Ferrari-Carano was established in Dry Creek Valley and has won numerous wines they offer reflect the heritage and style of Italian wines. The Siena bottle does not disappoint in this respect- the aromas and flavors the wine gives off are very Tuscan, with scents like cinnamon, nutmeg, cherries and cranberries. It is a deep, rich wine offset with light fruit that makes this Sangivese-Malbec a beautiful blend. The soft, but plentiful tannins allow for the wine to have a lasting finish, and the unexpected flavor combinations like cocoa, toast, raspberry jam and blackberry mesh. While the main notes are fruit, the wine encompasses more than that with flavors like licorice, oak and butterscotch which layer the wine and make it mulitcaceded and multidimensional. It is an easy-sipping red wine that makes this a perfect representative of California wine.

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Château Laffitte-Teston, 2012, Madiran, France \$32

Deep flavors, with a black and red berry jam, black licorice notes.

Madiran is located in the foothills of the Pyrenees mountain range and is widely known for its wines produced with Tannat grapes. These grapes have extremely high tannins and antioxidants. In addition, the Tannat grape contains the highest level of oligomeric procyanidins (OCPs), which are the main reason behind the “French Paradox,” or why the French are able to eat and drink a terrible diet and still live long. This particular vineyard, located in Southwest France, is known as “old vines”; *Vielles Vignes*. This vineyard contains vines over 70 years old. The wine, Laffitte- Teston, contains a very large variety of flavors, all common in the Tannat grape. Fruits include black cherries, cranberries and blackberries. They are perfectly paired with hints of chocolate and cocoa, nutmeg and cinnamon, and allspice and cardamom. With the deep, rich fruit and the sweet spices, this red wine is a match made in heaven. It is a staple of French culture, and essential to understanding wines of this region. Because of the loyalty of the grape used, it is unique in flavor, smell and sight, and not something one would be able to get in the United States, Italy or any other competitor of wines.

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**920 Muscat de Beaumes de Venise, Durban, 2011, Rhône, France (Half bottle)**

Mild aromas of white peach, papaya, honeysuckle, pears and vanilla.

This wine is made from Muscat Blanc à Petits grapes. They were first grown in the 18th century but were destroyed by phylloxera in the 19th century. However, now, they are flourishing in the Rhône region of France. This region has a Mediterranean climate, which is hot and dry. These grapes are handpicked to make this delicious dessert wine. Traditionally produced in a stainless steel tank at 15°C, they limit fermentation so this wine becomes very sweet with aromas and tastes of pear and apricot. Muscat de Beaumes de Venise was awarded AOC (appellation D'origine Contrôlée) status in 1945. The grapes are grown in soil that consist of clay and limestone. This wine is sweet, fresh and low in alcohol, making it a popular choice for before or after dinner.

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**923 Sauternes, Nicolas, 2006, Bordeaux, France (Half Bottle)**

Refreshing with aromas of apricots with a hint of honey.

This wine is produced by the Castel group located in Bordeaux France. It was created in 1949 by nine brothers and sisters, and Pierre Castel is the CEO. The Castel group is recognized in over 130 countries and produces around 640 million bottles of wine a year, making it the top producer of wine in France, the number two producer of soft drinks in Africa, and the number three in the world of wine production. 2006 Maison Nicholas Sauternes has an aroma of roasted grapes and apricots with a hint of honey. Sauternes is made from the Semillon grape variety, and blended with Sauvignon Blanc which gives this wine a fresh taste on the palate. Depending on the winemakers, they may also add some Muscadelle grapes. The terroir in the appellation is varied, with different degrees of chalk, limestone, sand, clay and gravel in the soils which rest over an alluvial bed. Because of the “bank of the Ciron and the Garonne river”, Sauternes’ early morning is very foggy but is spread, or dissolves, quickly by the heat of the sun. This climate helps to the development of Noble Rot, or Botrytis, which gets in the grapes via the small orifice and causes shrinkage or the ripeness of the grapes. The process of making Sauternes involves the fermentation of botrytis-affected grapes that have super concentrated sugar levels. The high levels of sugar helps the alcohol level to reach 15% to 16%, which naturally stops the fermentation, leaving behind as much as 7% residual sugar. Sauternes is the most expensive wine to produce in all of Bordeaux.

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**929 Sauvignon Blanc, Late Harvest, Errazuriz, 2012, Casablanca, Chile (Half bottle)**  
Sweet and smooth, with elegant flavors of citrus, pineapple and white flowers.

Errazuriz has been recognized as one of the top quality producer of Chilean wines. Don Maximiano Errazuriz founded Vina Errazuriz in 1870, recognizing that the Aconcagua valley of Chile, with its hot, dry summers and cool Pacific Ocean breezes, was the idea place for growing grapes. The grapes for Late Harvest Sauvignon Blanc were picked from vines planted in 1992 in the La Escultura Estate. These vineyards are a few miles from the Pacific Ocean in the Casablanca Valley, which provides a coastal influence that moderates the temperatures during the ripening period. Casablanca, because of this oceanic influence, maintains cool morning fogs and greater cloud cover which make the quality of the grapes stand out. White grapes have a longer ripening period, which means more time to develop greater flavor complexity, while maintaining sugars and acids in balance. Late Harvest is a sweet wine with golden bright straw yellow color. On the nose, once can get aromas of citrus, candied apricots, and notes of white flowers and nuts. On the palate you get a smooth texture, with a balanced acidity. Look for flavors of white peach, guava and green apples. This wine with an elegant finish can age well. Some food pairings that go well with this Sauvignon Blanc can be savory foods but this wine pairs perfectly with many desserts.

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**930 Gewürztraminer, Late Harvest, DeLoach, 2009, Russian River Valley, California**  
Rich, apricot, orange peels and honey flavors.

This particular style of Gewurztraminer is harvested in the cool vineyard of Sonoma County in the North coast of California. It is a medium to full body aromatic wine. Gewürztraminer is a combination of two words Gewurz (spices) and traminer). These grapes are pink colored grape that give the wines a richer color. The wines has an immense amount of exotic and rich fruity flavors, followed by the strong aromas of spice, rose pedals, grapefruits and lychee. Gewurztraminer wines, on the palate, can be sweet or have a dry taste. Many times the wine can give the taster the sensation of being sweet but then finishes dry. Gewurztraminer can also be produced as a sparkling wine. Many believe that because of its strong aroma and flavor that Gewurztraminer is overpowering but when being paired properly, it's exquisite. Gewurztraminer would be paired greatly with rich foods; such as ripe cheeses, pork, goose and spicy food.

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**950 Champagne, Premier Cru, Brut, Forget-Brimont, France \$75**

*A blend: 40% Pinot Noir, 40% Pinot Meunier and 20% Chardonnay. Fresh delicate nose of green apples with a hint of white flowers and hazelnuts.*

This particular champagne is grown in the Northern part of France in its renowned Champagne region. The grapes are grown in a cool continental climate, which is the coldest viticulture area in the world. It's a dry, sparkling wine and a cuvee, or blend, of 40% Pinot Noir, 40% Pinot Meunier, and 20% Chardonnay. Pinot Noir adds structure and a berry-nose, the Chardonnay sets the wine up for aging, and Pinot Meunier is the insurance policy because it is the first to ripen, protecting it from any frost damage. The word 'brut' in the name indicates that it's bottled in a 'raw' state which makes it very dry. Most champagnes have a little sugar added, but not significantly. It has a pale golden color with notes of green apples, white flowers and hazelnuts. As for food, it pairs well with shellfish, crab, and lobster or as an aperitif with white meat in a cream sauce or veal with vegetables. The grapes for this wine are harvested by hand, pressed, and fermented using malolactic fermentation in stainless steel tanks. It is aged horizontally in a traditional chalk cellar for exactly 30 months. Then, it is left to rest for 2 months after dosage before they're shipped. The wine producer respects the environment through their viticulture. Michel Forget carries the family's wine growing tradition, while his ancestor, Louis, created the vineyards at the start of the 19th century. The Forget Brimont vineyards are located on the terroirs of the communes of the Montagne de Reims. They do not use any anti-rot chemicals, insecticides, enzymes, fining, or acids to clean the tank. There is a usage of minimal bisulfites, soil conditioners, and elimination of any anti-botrytis treatments. For the Forget Brimont, Grand Cru grapes are included with the wine. It has many honors attached to it such as Int'l Wine Challenge 2015, Wine & Spirit Competition '09 and '11, Jancis Robinson 2013, and many recognitions from Wine Spectator.

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**960 Chablis, 1er Cru, Les Fourchaumes, Champy, 2011, Burgundy, France \$60**

*One of the best vineyards in Chablis, produced by the oldest negociant in Burgundy dating back to 1720. Concentrated but delicate aromas of lemon and exotic fruits with a typical mineral finish.*

Champy is a small family-run, boutique negociant that consistently produces artisanal wines that express the nuances of the Burgundian terroirs. Maison Champy was founded in 1720 as the first established wine house of Burgundy, and it is considered a pioneer of Burgundian winemaking for its organic and sustainable farming methods. This wine is 100% Chardonnay grapes which are grown in Fourchaume, one of the best known Premier Cru vineyards in Chablis. The vineyard, located just to the north of the town of Chablis, has a southerly aspect and high-quality limestone soils with clay and marl. Fermentation is in stainless steel to maintain the fresh citrus flavors. The wine undergoes malolactic fermentation and bentonite fining. The production is small: only 3,000 bottles. The wine has aromas, both rich and delicate, with an abundance of fresh flavors like exotic fruits, lemons and a minerality that is characteristic of the terroir of Chablis. This wine is recommended with sushi, exotic seafood, asparagus and cheeses.

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**963 Savennières, Coulée de Serrant, Nicolas Joly, 2010, Loire, France \$90**

*Considered one of the best vineyards in the Loire from a top biodynamic producer. Complex and intense with layers of wildflower, honey and minerals flavors.*

The Coulée of Serrant was planted in the 12th century by Cisterciens Monks and always remained in vine since. The year 2008 is, thus, the 878th consecutive vintage. The old, small monastery, which always formed part of the property, is classified with the inventory of the historic buildings. Chenin, the type of grape, vines are located on a very stiff slope. The grapes are cultivated with either a horse or by hand. The ground is very thin and has a red schist bottom which allows the vines to drain perfectly. Harvesting takes about 3 to 4 weeks to allow for proper maturity and color. With Loire's Mediterranean climate, the soil is perfect as it rains there often, and the temperature is perfect for this delicate variety. Both the west and the east ends of the valley have dryer, warmer seasons followed by a cold spring help mature the grape. The color of the wine is around an amber or darkened honey. Overall, it is an off dry wine. Honey, melon, marzipan, and some nuts are the flavors to expect from this beautiful wine. This wine pairs nicely with a lite turkey or chicken dish.

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**990 Sauternes, Château Rieussec, 2006, Bordeaux, France (Half Bottle) \$70**

*Classified "Premier Grand Cru" in 1855, now partnered with Château Lafite-Rothschild*

*Great honeyed and luscious flavors of flowers, orange peels, apricot and marmalade, long finish.*

Sauternes Château Rieussec 2006 borders Yquem and Fragues. The 93-hectares vineyard lies on the hilly gavel and lime soils with clay subsoil. The 2006 vintage is mainly Semillon grapes but also has a small amount of Sauvignon and Muscadelle grapes. The wine presents a lovely orange tinted pale gold hue. The nose is dense and exudes a pleasant mix of flower notes (honeysuckle and acacia) and candied fruits. The 2006 Château Rieussec starts off subtle and generous on the palate yet increasingly offers intensity with honey flavors that lead to a long, fruity, and fresh finish. There is an intense nose of vanilla, lemon cream, apple tart and honey. There are layers of delicious, sweet fruit as well as flavors of ginger. Its botrytis dryness does not detract from the intense sweetness, ripe apricots, spice, and refreshing acidity.

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**970 Pinot Noir, La Bohème, Elk Cove, 2012, Willamette Valley, Oregon \$71**

*Named for the opera, from a top producer in the celebrated American wine region, renown for Pinot Noir. Deep, elegant aromas of rose petals, berries, cherries, caramel and pepper. Silky Finish.*

The Pinot Noir, La Noheme, Elk Cove, 2012, from Willamette Valley, Oregon is one of a rare vintage of red wines, reminiscent of the 1988 and 2002. Growing conditions of the grapes were dry and warm, resulting in a large quantity of small clusters that ripened equally over the course of the summer season. The tone of the season was set at bud break averaging two weeks early and held on throughout harvest. This wine is fruit focused and quite concentrated, along with astounding freshness. Elk Cove's delicate Pinot Noir grapes undergo gentle handling through a gravity flow system, which allow elegance, texture, and luscious quality, that makes Pinot Noir so exquisite, to be achieved. La Boheme vineyard is fermented in small, temperature controlled steam tanks, punched down by the hand twice a day then aged for ten months in 50 percent new french oak.

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**Gevrey-Chambertin, Harmand-Geoffroy, 2010, Burgundy, France**

*Family run estate established in 1800's from one of most highly regarded Pinot Noir villages in the Côte de Nuits. Light, elegant with cherry, licorice and earth notes. Pleasant, refined finish.*

The son of a diplomat who spent his childhood in London, Gérard Harmand took over the running of this estate in Gevrey-Chambertin in the early 1990s. Under his direction, Domaine Harmand-Geoffroy has risen through the estate extends over 9 hectares and the average age of the vines is 50 years with some over 85 years old. The vineyards are maintained and farmed using the lutte raisonnée approach, or "reasoned struggle", which involves traditional cultivation methods and no manmade chemicals. The domaine focuses exclusively on Pinot Noir. Vinification is traditional, too, and starts with the complete destemming of the Pinot Noir grapes following harvest. The grapes are cold-soaked for five days prior to fermentation and, once maceration is complete, the grape juice is fermented for 15-21 days. The wines age in Allier oak barrels, with as much as 40 percent new oak used for the village-level and premier cru wines, and 90 percent new oak for the single grand cru. The nose at present is fairly typical earthy Burgundian pinot noir with its aromas of fresh red and dark currant. It is complex with mineral flavors and rich, fresh, juicy fruit. Lingering aftertaste. Ideal with red meat, games and creamy soft cheeses.

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**Cabernet Sauvignon, Fay, Stag's Leap, 2007, Napa Valley, California**

*A single vineyard, 100% Cabernet Sauvignon from the legendary producer: Stag's Leap Wine Cellars.  
Complex aromas of black cherry, sandalwood, plum, spice and caramel.*

Stag's Leap Wine Cellars is a winery that was founded by Warren Winiarski in 1970 and based in the Stags Leap District of Napa Valley, California. Warren Winiarski was introduced to wine while on a year-long trip to Italy while studying the work of Niccolò Machiavelli. After returning to Chicago, he found himself increasingly interested in wine and in the early 1960s began to experiment with making his own wine at home. In August 2007, Winiarski sold the winery to Chateau Ste. Michelle and Marchesi Antinori for a reported value of 185 million US dollars. The sale included the winery facilities, as well as the SLV and Fay vineyards. The Arcadia vineyard was kept by the Winiarski family and will continue to provide fruit to the winery on a contract basis. Winiarski, 79 at the time of the sale, was looking to retire and his family members were not in a position to continue running the business. Winiarski agreed to continue as a part-time advisor for three years following the sale.

The Napa Valley Cabernet Sauvignon opens with generous dark cherry, juicy plum, currant and cassis, while accents of black pepper and chocolate give it a classic feel. Seamlessly integrated oak and refined tannins provide wonderful texture.

**978 Cabernet Sauvignon, Richard Partridge, 2008, Napa Valley, California \$92**

*100% Cabernet Sauvignon from a small family owned property mostly from St. Helena vineyards.  
Graceful, balanced with deep berry flavors, spices and young, chewy tannins.*

This red wine is produced in the Napa Valley region of California, USA. The Partridge vineyards are located on 4 acres of their St. Helena property. Richard Partridge is the owner and founder of this small boutique winery in Napa Valley along with his wife Cris. They produce only about 500 cases of wine which help maintain their focus on quality. The wine is made from 100% Cabernet Sauvignon. The grapes are harvested from 3 different vineyards: Hossfield (50% Napa), Garvey (25% St. Helena), and the Yates family vineyard (25% Mt. Veeder). The winemaking season of 2008 saw a reduced rate of early rain in the spring, then frost and a long heat spell during bloom. The berries were small and inky black, but had deep flavor density. This particular wine was aged in 100% French oak barrels for 22 months. The climate in this region has cool Pacific breezes from the north and the evenings are cool as well. Spring mornings can be chilly, this cools the vines quickly and deliver intense fruit with concentration and depth. The color could be described as an inky purple color with a bouquet of dark berry, cassis, and spice. It pairs well with beef and venison and has a bold and structured style.

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**980 Langhe, Sito Moresco, Gaja, 2011, Piedmont, Italy \$87**

*A blend of Nebbiolo, Merlot, and Cabernet Sauvignon by the celebrated Gaja family.*

*Well balanced wine with clean aromas of fresh fruit, polished tannins.*

This wine comes from one of the prestigious DOC regions of Italy known as Langhe. The area is known for being a hill sub-region that is east to the Tanaro River and South of Alba, in the Cuneo province of Piedmont. Here, the Gaja Winery produces the original wines that reflect the tradition and culture of those who first made it. This purpose has led to five generations producing wine. Giovanni Gaja opened a restaurant in Barberesco 150 years ago and wanted wine to complement his food. In 1859, he founded the Gaja winery and began producing notable wines. Today, the legacy is fulfilled by Angelo Gaja and Guido Rivella who produce wines on the 25 acre estate. This red wine in particular is made from a rare blend of Nebbiolo, Merlot, and Cabernet Sauvignon grapes. Each of the varieties are fermented separately on the skins in stainless steel tanks at controlled temperatures. After two weeks, the three varieties are combined and undergo malolactic fermentation. The wine is then aged for nineteen months in barriques and at least nine months in bottles. After aging, the wine has a beautiful ruby red color and layers of flavor. There are aromas of cherries, sweet dark fruits, tobacco and exotic spice. These aromas continue onto the palate where they are balanced by smooth, silky tannins and a spicy note on the finish. This wine would pair well rich cheeses and red meats.

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**982 Côte-Rôtie, La Sarrasine, Domaine de Bonserine, 2010, Rhône, France \$105**

*97% Syrah, 3% Viognier produced by the famed Guigal family.*

*Fresh fruit and floral aromas with hints of spices, medium-weight tannins.*

Domaine de Bonserine was founded in 1972 by Alfred Gerin, along with an American partner/investor. Today, Domaine de Bonserine is owned by E. Guigal, who purchased the estate in 2006. Domaine de Bonserine is situated in the north of Cote Rotie in Verenay, just a bit northeast of the town Ampuis. The Domaine currently produces 3 different Cote Rotie wines and a Condrieu. La Sarrasine is made from a blend of 97% Syrah and 3% Viognier. The wine is aged in 80% new, French oak barrels for up to 24 months. On average, between 2,000 and 2,500 cases are produced each year. The wine is medium/full bodied with earthy, peppery, red berries and mocha. Domaine de Bonserine is best served with all types of classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. Domaine de Bonserine is also good with Asian dishes, hearty fish courses like tuna, salmon, mushrooms and pasta.

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**984 Vieilles Vignes, Domaine Gauby, 2011, Côtes du Roussillon, France \$79**

*Small family winery, exponents of "natural wines". Blend of Carignan, Grenache Noir, Syrah and Mourvèdre. Aromas of cherries, cassis, leather, rosemary, citrus and pencil shavings.*

Domaine Gauby is a 45 acre estate, cultivating its vines biodynamically since 2001. Gérard Gauby and his son Lionel call themselves wine-growers. The father works the vines while the son takes care of the cellar. They manage and care for their vines respecting the environment, taking nature as an ally, leaving aside chemicals and using herbal "home" preparations and other natural products like essential oils, herbal teas, compost to nurture their vines. Their will is to use the environment. Vieille Vignes, means old vines. The wine comes all from schist and limestone soils and is a blend of 50% Syrah (from 50+-year-old vines), 25% Carignan (from 125 year-old vines) and 25% Grenache (from 55-year-old vines). The vinification of the red wines is traditional, fermenting in concrete vats. This wine remains in the vat for 3 to 4 weeks in order to fix color and tannins. Then it ages for 20 months in barrels, part of new barrels, before being bottled. The wine is vibrant with deep flavors of herbs, rosemary, scrub brush, pepper and dark berry fruits.

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**Pinodoncel, 5 Mezes, Bodegas Bleda, 2014, Jumilla, Spain**

Intense aromas of ripe fruits, anise and spices

This blended red wine comes from the Jumilla region of Spain. This is one of Spain's oldest wine regions and the Bodegas Bleda is one of the first wineries in the region to start making quality wine from an area that was known for more jug wines. This was more than 100 years ago, and the same family is still at the head of the company today. The grapes used in this blend are Monastrell, Syrah and Petit Verdot. Monastrell, also known as Mourvedre, is a red grape grown in the southern regions of France. Syrah is a very dark red grape that started in the Rhône valley of France but has truly taken on a life of its own in the new world of wine making; it is also known as Shiraz, especially in Australia. Petit verdot is a French grape that has fallen out of style back home because of its ripening late in the season. But, when Syrah is used in blended wines, it adds color and tannins to help balance the blend and allow it to pair well with red meat. Also, in helping balance the wine, it is aged for "5 Meses" or 5 months in either French or American oak barrels to help smooth out the wine and add smoke and vanilla flavors to the wine.

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**979** Barolo, Bricco Rosso, Cascina Bruni, 2010, Piedmont, Italy

*Well blanced, velvety flavors of plum, cherries and other dark fruits.*

Veglio is an Italian family that has its roots making wines in Piedmont since the Napoleonic Wars in the 1820's. Their vineyards coined the phrase "Nebbiolo is the king of wines and we make the wine of kings." Nebbiolo is the premiere grape in Piedmont when it comes to making full bodied red wines. Nebbiolo is an Italian native grape that is true Italian Royalty. This grape has notes of dark fruits like plums and has a medium body for tannins. This wine has been made on the same small vineyard by the same family using the same vines for over 200 years this is a true piece of Italian history.

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**Moscato d'Asti, Cascinetta Vietti, 2015, Piedmont Italy**

Sweet, slightly sparkling wine with flavors of citrus and honey.

This white semi-sparkling Italian dessert wine is low in alcohol and has been made in the Italian tradition. They start with Moscato Bianco, the fourth most planted grape in all of Italy. Grown in the area filled with full bodied reds, the Muscat is the more common name for this grape and is used in many different areas of the world to make not just wine but liquors as well. They then ferment it in a large stainless steel tank to allow the mild carbonation to occur. This pale yellow, almost honey like, sparkling wine has strong flavors of citrus with a hint of apricot. This wine pairs well with cheese and pastries.

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**896 Rioja, Macá Clásico, Vega Sicilia, 2012. Spain \$90**

*100% Tempranillo grapes, this is the “second growth” wine with discreet oak influences of its sister wine, Macan.*

Vega Sicilia, a the prestigious wine estate of Ribera del Duero, partnered with Benjamin de Rothschild and began expanding into Rioja 10 years ago. After a slow but steady acquisition of multiple vineyard plots from smallholder farmers, they built up to sizeable holding of 120 hectares (almost 300 acres). They concentrated on the very best ‘terroir’, with stony calcareous clay soils and deep-rooted Tempranillo vines of 25 to 80 years in age. Macan is the name chosen for the wines, derived from a traditional name for the people of this sub-region of Rioja. The wine is Super-aromatic, harmonious and complex with black fruits, bright acidity, oak and ripe, integrated tannins. It will match well with roast lamb or veal.

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**705 Bugey Cerdon, Rosé, “La Cueille”, Patrick Bottex, N.V., Savoie, France**  
Slightly sweet, crisp, fresh and fragrant low alcohol sparkling wine.

Bugey is one of the best-kept secrets of France. As a geographical crossroads between the Savoie, the Jura, Burgundy, and the Rhône, it is one of the few regions where one can see both palm trees and snow within eyeshot. It is adjacent to the Savoie on its western side, located in between Lyon, Grenoble, and Geneva. The wines of Bugey were first cultivated here by the Romans and were later resuscitated by the medieval monks. Still, the region had to wait until 2009 before receiving its own A.O.C. status. Today, Cerdon is considered one of three crus within the appellation of Bugey, and the only one whose entire production consists of sparkling wine. Patrick and Catherine Bottex have been working five hectares of land since 1991 and produce only a small quantity of their beautiful, intriguing sparkling wine. The Bottex’s blend consists of ninety percent Gamay and ten percent of the native Poulsard. They bottle this low-alcohol wine using the méthode ancestrale, a rare technique that experts believe predates the méthode champenoise. The wine first goes through a primary fermentation in cuve, but is then bottled before all of the residual sugar has converted to alcohol. After going through a secondary fermentation in the bottle for at least two months, the wine is ready, resulting wine is delightfully refreshing with bright fruit, a beautiful rosé hue, and a touch of sweetness.

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**707 Grüner Veltliner, Brut, Szigeti, N.V., Neusiedlersee, Austria**  
Complex, with elegant fresh tree fruits and a white pepper finish.

This sparkling wine is made using 100% Gruner Veltliner grapes and comes from a series of farms in Austria. The Gruner Veltliner grape has roots in Austria, going back to the times of the Romans, and has become the most popular white grape in Austria. Brothers, Robert and Peter Szigeti, who took over their parents business in 1991, use only hand-picked, sun-ripened grapes for their production. Their goal is to use grapes of the highest level of quality in the area to make a sparkling wine using the Champagne method. The dry, white grape has notes of citrus, apple and white pepper on the nose and palate. This wine would pair well with a fresh salad or fish.

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**829 Pinot Noir, Tavola, Ponzi, 2015, Willamette Valley, Oregon \$38**

Fruity, aromatic flavors of pomegranate and star anise.

This traditionally French red wine is given a new outlook in Oregon. Oregon is actually, outside of California, one of the United States best wine making areas. Oregon actually has higher standards for wine making than the government requires, insuring that they make some of the truly great wines being bottled today. The Ponzi winery actually started its life as a small farm outside Portland. The family bought it in the 1960's and by the early 1970's had started making one of the first Pinot Noirs in the state. 50 years later, they are still growing and making more wines that are even better in quality. A large part of the success is the owners because they are still working to this day and are respected as key figures in the Oregon wine industry. Pinot Noir is one of the most popular red grapes on earth and is grown on every continent except Antarctica. This red wine has hints of Bay leaf on the nose and notes of cherry pie on the palate.

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**850** Xinomavro, Young Vines, Thymiopoulos, 2014, Naoussa, Greece \$32  
Complex flavors of cherry, blackberry, and plum.

Thymiopoulos is the name of the Greek family that were grape farmers selling their Xinomavro grapes to wine makers. They decided to open a vineyard of their own in 2004 and have been making some of the best wines in the country ever since, with many wines scoring 90 points or more. Xinomavro is an ancient grape that has grown in the Macedonia region of Greece since ancient Rome. This very high in tannin red grape is normally blended for a less tannin heavy wine. However, Young Vines is a real treat in the wine world because it's made using 100% Xinomavro and they do a wonderful job of making this a smooth and enjoyable red wine. This an excellent example of the grapes flavor profile. This deep, almost purple, red wine has a long finish and a nose of raspberry and cinnamon. The balance of acid and tannins go great with the cherry notes on the palate. This rich red wine pairs beautifully with steak.

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**808 Raimat, Castell De Raimat, 2015, Costers del Segre, Spain**

Delicate, complex flavors of cantaloupe and red berries, with hints of tangerine and pink grapefruit.

This wine is made in the Catalin region of western Spain. This area of Spain is almost a desert that, without the help of a canal built in 1910 for irrigation, would have left the land barren as it receives some of the lowest rain fall in all of Spain. The vineyard opened in 1914 and soon became a huge part of the area with a town growing around it as the grape vines started producing fruit. As it is almost a desert, it comes as no shock that this hot, dry climate has soil to match. The water comes from the Segre River and it's known for producing fruits that are delicious and aromatic. The grapes used in making this wine are Cabernet Sauvignon and Tempranillo. Cabernet Sauvignon is an incurably popular grape variety used by every major wine making country in the world. This young grape (in terms of the history of wine) is a cross between Cabernet Franc and Sauvignon Blanc. Tempranillo is a Spanish grape that is very dark and known to bloom earlier in the season than most. All of this comes together to make a wine that is a pale pink in color with a strong body that most rosés do not have. It has delicate flavors of grapefruit, cherries, and peach.

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**871 Chianti Classico, Riserva, Il Grigio, San Felice, 2012, Tuscany, Italy \$42**

Elegant with aromas of ripe berry, herbs and spices

Chianti is one of the most commonly consumed wines in Italy, as well as one of the most famous Italian wines in the world. The major grape in the Chianti blend is Italy's most planted grape: Sangiovese, the "blood of Jupiter", the highlight of Tuscany. For the last few decades, Tuscan winemakers have tried to change the image of Chianti. Many people associated Chianti with the Fiaschi bottles. These were, generally, mediocre wines served in straw bottles. Now with stricter growing and wine making rules the image of Chianti has improved dramatically. This wine is made in the heart of Tuscany the Chianti Classico region. With a ruby red color, there are many aromas on the nose including ripe berry, grilled herb, dry earth, clove, and violet. There are also firm flavors of star anise, white pepper, and orange zest that surround the overall black cherry core. This medium bodied red wine is also accompanied by polished tannins and a fresh acidity. Because this wine is so versatile, it can be paired with a variety of foods ranging from red sauce pasta, grilled meats, or even pizza.

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**873 Lagrein, Cantina, Tramin, 2015, Alto Adige, Italy \$32**  
Full flavors of violets and blackberries.

This wine is produced by Cantina Tramin which was founded in 1898 and has 230 hectares of vineyards that are positioned on sunny, south western facing slopes at an altitude of 250-700 meters. Cantina Tramin is located in the Alto Adige province, is the farthest province of northern Italy, and the Lagrein grape is one of the region's most native and dominant varieties. The grapes are grown in a soil composed of sand and clay and the vines are trained in Pergola, a framework archway that allows the climbing of plants, and Guyot pruning, pruning fruiting canes down to their spurs. After the grapes grow, they are de-stemmed and fermented at 28 to 30 degrees Celsius (82.4-86 degrees Fahrenheit) in stainless steel and cement vats. In these vats, malolactic fermentation takes place causing tart-tasting malic acid to become softer-tasting lactic acid. Finally, the wine is aged for at least 6 months in oak barrels as well as cement vats. This garnet red wine made from 100% Lagrein grapes has aromas of blackberries, violets, and minerals. On the palate, there are raspberries combined with a hint of spice that match the velvety texture. It pairs very well with pork, lamb, or roasted game.

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**824 Pinot Noir, Hacienda, 2015, California \$24**

Light and fruity with fresh red berries flavors and smoky notes

This red wine comes from Hacienda Cellars in Sonoma Valley California. Back in 1857, a Hungarian nobleman named Count Agoston Haraszthy, who is acknowledged as the "Father of Modern California Viticulture" collected grape cuttings from France, Italy, Germany, and Spain. He then planted a vineyard that surrounds Hacienda. Hacienda Wine Cellars was founded in 1973 by Frank H. Bartholomew and occupies the land where European grape varieties were first commercially planted in America. The label of the Hacienda wines encompass a "Clair de Lune" or "moonlight" series that this Pinot Noir is a part of. The Hacienda Pinot Noir is made of 76% Pinot Noir and is blended with a variety of mixed reds that make up the other 24%. On the nose, there are fresh aromas of fruit and berry that are accompanied by smoky notes. Fruit flavors continue onto the palate and make for a smooth finish. When drinking this wine, it pairs well with seafood, lamb, pork, and poultry.

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**759 Malvasia, Seco. Bodegas los Bermejoes, 2015, Lanzarote, Canary Islands, Spain \$36**  
Crisp, bright citrus and mineral flavors.

This white wine comes from Bermejoes winery which is located on the island of Lanzarote. Winemaker, Ignacio Valdera, owns and runs this winery where the conditions are very extreme. A volcanic explosion that lasted from 1730-1736 covered the entire island in lava and ash 3-5 meters deep. Each grape vine planted must be placed in a hole that breaks through the volcanic crust and lava to the organic matter which nourish it. Even the wind is so ferocious that the vines are surrounded by rock walls for protection. All of the vineyard work is done by hand and the crop is purchased from fruit growers who have the same vision of sustainable viticulture as Ignacio. For this white wine, 100% tank-aged Malvasica Volcanica grapes, a grape that is native to the Canary Islands and is a crossing of Marmajuelo and Malvasia Aromatica, are used. On the nose, there are fresh, perfumed aromas of citrus fruits, melon, and flowers. Meanwhile, on the palate, these aromas develop into crisp flavors of mineral, honeydew, and melon. The finish is dry and long with a lingering of stoniness and honeysuckle. A perfect pair for this wine would be light seafood, turkey, or chicken.

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**755 Gavi, La Meirana, Broglia, 2015, Piedmont, Italy \$38**

Fruity and juicy with flavors of peach, apple and almonds

The LaMeirana estate was purchased in 1972 by Bruno Broglia who passed his ownership to his son, Piero in 1974. Today, Piero's sons, Roberto and Filippo, manage the estate making it a third generation family business. The winery was renovated in 2000 and uses the best of modern winemaking techniques to elevate the tradition of Gavi. These efforts are shown as this winery is recognized as one of the top Gavi producers on an international stage. For this wine, Gavi grapes are grown in marl soil which allows the vines to have an extended lifespan. After they are grown, the Gavi grapes are put in stainless steel vats that are temperature controlled. Around 18-20 degrees Celsius, 64.4- 68 degrees Fahrenheit, the wine ferments in order to preserve the fruity and fresh flavors. This white wine has a pale yellow color with green highlights and delicate aromas of anise, orchard fruit, and white flowers. On the palate, the wine is dry with a brisk acidity and has an almond taste that is unique to Brogila Gavi di Gavi La Meirana. In addition, there are flavors of apple, citrus, chamomile, and peach with a hint of grapefruit bitterness on the finish. When enjoying this wine, a white fish or other light seafood would pair very well with it.

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**882** GMS, Schild Estate, 2013, Barossa Valley, Australia \$34  
Refreshing flavors of red and blue fruit such as raspberries and plums.

The Schild family has lived, and worked in Southern Barossa since 1952. Here, they grow grapes and create wines with a passion. The Schild GMS blend is a combination of 52% Grenache, 24% Mourvèdre, and 24% Shiraz grapes from the Barossa Valley. These varietals are blended together as an homage to Southern Rhone, but with a Barossan accent, and to showcase their unique qualities while also ensuring a balanced, fruity wine. This red wine has a dark cherry red, ruby color with strong aromas of dark, dried fruits. In addition, there are also scents of baking spice, pepper licorice, lavender, and minerals. On the palate, there are vibrant flavors, including raspberry, white pepper, cherry, and a hint of vanilla. A fine tannin creates balance and provides a focus on the fruity nature of this wine. This wine pairs very well with risotto, beef tenderloin, lamb, or a rich stew.

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**886 Cabernet Sauvignon, Zardoz, Indomita, 2013, Maipo Valley, Chile \$48**

Robust with aromas of ripe cherries, blackcurrants, coffee and dark chocolate

Indomita was acquired by the Bethia Group in 2006 and since then, has consolidated a position as one of the countries leading wineries, with exports to more than 50 countries. This red wine is made Cabernet Sauvignon grapes which are grown in the Alto Maipo Valley in flat clay soil of alluvial (silt, clay, sand, gravel, and other materials) with a great presence of round pebbles and rocks. In addition, the grapes grow in a cool climate due to the proximity to the mountain range. All of the grapes are manually removed from the bunch one by one, then, they ferment with selected yeasts and undergo a daily punching down, so that the bitterness from the grapes skins is enhanced in the grape juice. The alcoholic maceration process lasts for one to two weeks, however, the wine continues to age for another 18-24 months in French oak barrels. There are strong, woody aromas of saw dust and maple due to the oak barrel aging. However, there are also fruity aromas of plum and raspberry. These aromas continue onto the palate where they are met with flavors of green pepper, hazelnut, and dried fruit. All of these elements produce a complex wine that has a layered mouthfeel and rough tannins that settle overtime. This wine would pair well with a rich meat like beef or venison.

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## Sauvignon Blanc, Indomita, 2016, Central Valley, Chile

Vibrant, fresh flavors of lemons and limes with ripe tropical fruits.

The modern facilities at Chile's Indomita winery are able to create wines that encapsulate the terroir of the land, earning it a spot as one of the country's leading wineries. Indomita exports their product to over 50 countries and have made over 27 million liters of wine. In this wine, there are sharp, vibrant aromas of vinegar and salty sea brine. When the wine hits the palate, the taste is balanced between sweet, fruity, salty, and sour. Flavors waiver between sour tangerines, passion fruit, green beans, freshly cut grass, and lime. The fresh flavors are ripe and open up the different layers behind the wine, all of which come together to ensure a quality 2016 Sauvignon Blanc. When enjoying this wine with food, it is a perfect pair for salads and greens.

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**726 Riesling, Loimer, 2014, Kamptal, Austria \$36**

Fresh, crisp with ripe peaches and apricots, long finish.

Since 2006, Loimer Wineries has operated as a 100% organic wine producer, synthesizing nature and business as one, allowing for animals and nature to grow and thrive naturally. A majority of the grapes grown at Loimer are Riesling and Gruner Veltliner, as they compose three-fourths of the vineyard. The grapes from this 2014 Riesling were handpicked, selected, and sorted through by hand, ensuring the best quality for their wine. Picked at peak ripeness during middle-end October, the grapes were macerated, pressed, fined, fermented in stainless steel tanks, and bottled in April 2015. At first impression, the wine smells of bright lemon and lime, and is very citrusy. When tasted, the Riesling is extremely refreshing and light, and gives off peach, lemon, and honeysuckle. This wine pairs best with fish dishes or light appetizers/ hors d'oeuvres.

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## Cabernet Sauvignon, Ideology, 2013, Napa Valley, California

Rich flavors of blueberries, cassis and black cherries with notes of cedar.

This red wine is by Ideology winery in Napa Valley, California, whom first began their craft in 2003, and started when they bought a 15 acre vineyard that was planted with Cabernet Sauvignon and Merlot grapes. They have since grown and expanded their operation, but keep the same passion alive today as they did then, which is extremely obvious in the execution of wine. This Cab is a dark blend of fruit tastes, including blueberry, cherry, and boysenberry, meat, and chocolate. It is composed of 75% Cabernet Sauvignon and 25% Syrah, allowing for the rich flavors of Cab to shine and take front stage, but softening the rough edges using Syrah. This complex wine is velvety and warm, and lush enough to please any Cab fan. Mediterranean food, barbeque, or a hamburger would be a perfect pair for this 2013 Cabernet Sauvignon.

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Merlot, Le Val, 2016, Burgundy, France \$24

Strong aromas of red fruits and spices with flavors of raspberry and blackberry jam.

This red wine comes from Vinadeis vineyards, located in the south of France. The vineyard is made up of 17,000 hectares that sit in the heart of Languedoc. Le Val is a part of the Val d'Orbieu cooperative group so there are several different wine growers that help bring this wine, and many others, to life. The Merlot grapes are grown in a Mediterranean climate, allowing for plenty of sunshine throughout the year and pleasant temperatures for the grapes. The Le Val Merlot has intense aromas on the nose, starting with a bouquet of red fruits and spices. These aromas blossom into floral tones of carnation and purple violet before returning to jammy, fruity notes of raspberry, plum, and blackberry. All of these scents evolve onto the palate where they are met with a chocolate decadence, dense tannins, and a fast fading finish. While this wine is enjoyable by itself, it is recommended to be served with red meats, pasta, and pizza.

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**Petite Sirah, Foppiano, 2012, Russian River Valley, California**

Balanced and complexed, flavors of fruit and spice with supple tannins.

Foppiano Vineyards sits on 160 acres of land in the Russian River Valley, just south of the town of Healdsburg. The Foppiano family has been producing world class fruit since it was first purchased in 1896 and today, the vineyard plants Petite Sirah, Zinfandel, and Sauvignon Blanc on the warmer lands and Pinot Noir, and Chardonnay on the cooler lands. The cool morning fog and warm summer days create an ideal microclimate that is perfect for grape growing. During the fermentation process, the wines flavors and textures are constantly changing which is why this wine is pressed and drained when fruit complexity is at its peak and tannin extraction is most balanced. With a deep, dark, inky red color, the Foppiano Petite Sirah has fruity aromas of blueberry and licorice. There are also scents of dried rose petals, white pepper, and dark chocolate with subtle earthy hints. On the palate, flavors of plum, black tea, baked cherry, and huckleberry can be found. In addition, there is a finish of fruit and spice with supple tannins. The Foppiano Petite Sirah would pair excellently with barbeque, brisket, or other rich meats.

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## Vidal Blanc Ice, Wagner, 2012, Finger Lakes, New York

Made from the juice of frozen grapes for concentrated fruity and earthy flavors.

Wagner Vineyards was founded in Lodi, New York by Bill Wagner who is a lifelong resident of the area and has been a grape grower for over fifty years. There have been five generations of grape growers in the Wagner family: a heritage that provided an intimate connection between the land and the grape growers. Since 1978, the same passion of wine making has been carried and today, Wagner wine cultivation takes place on 250 acres of land that produces about 50,000 cases of wine per year. For this wine, frozen grapes are pressed to create a dessert wine that has a sweet, concentrated flavor of pure juice. The straw colored wine has sweet scents of pineapple with hints of golden raisins. There are also light floral aromas and dusty mineral notes that add an earthy sweetness to the wine. On the palate, fresh flavors of ripe pears and citrus fruits meet notes of brown sugar. The finish is sweet, pleasant, and balanced as a burst of lemony acidity and zesty spice can be detected. This wine can be enjoyed with a dessert or as a dessert itself.

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**983 Cedar, Va La Vineyards, 2013, Avondale, Pennsylvania \$66**

Rich flavors of dark fruits, high tannin and high acidity.

Va La Vineyards are located in Chester County Pennsylvania, specifically Avondale. Here, owner and winemaker Anthony Vietri grows over 25 grape varieties on his 6.73 acres of various soil compositions. While the grape varieties are primarily Italian, he does have a few French grapes to make his wine more interesting. The vineyard was first planted in 1999 using a wide variety of grapes including Pinot Grigio, Viognier, Merlot, Malbec, Primitivo, Nebbiolo, and more. All these varietals, and several others, were planted on rich, mushroom soil. For all his wines, Vietri has taken an “old world” approach for the viticulture and enology practice by planting, growing, and producing “field blend wines”. This means that the grapes being used for each wine are planted on the same segment of soil in the vineyard. This wine in particular was produced by the red soils on the western edge of the field using five clones of Nebbiolo grapes. Cedar has very rich flavors of dark fruits, sweet spice, and earthiness that are accompanied by high tannins and high acidity. Since Cedar is a Nebbiolo-based blend, it would pair very well with a grilled steak, stews, or game meats.

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**704 German Gilabert, Rosat, Brut Nature, Cava, N.V., Penedés, Spain \$30**  
Fresh and dry with aromas of berries and cream.

This wine is grown in the Penedes region of Catalonia, Spain. Cava is Spain's most renowned sparkling wine. For sparkling wines to earn the designation Cava, they must be made by the champagne method: a secondary fermentation in the individual bottle referred to as "método tradicional". This cava is a blend of the Trepat (80%) and Garnacha (20%) grapes. This wine is bottled without any added sugar and is fermented in stainless steel vats while the wine rests on the lees for 45 days. Since 1980, German Gilabert has been deeply involved with the wine industry and has the dream of gaining international recognition for their wines. The vineyard practices organic farming. The character of this wine could be described as dry, fresh, with fine bubbles and flavors of citrus, berries, and cream. This rosé wine is medium-bodied, concentrated with a long finish. It pairs refreshingly well with oily fishes, such as mackerel, fish stews, and Asian cuisine.

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## [To Website](#)

**Beaujolais Blanc, Bernard Vallette, 2014, Burgundy, France \$36**

Sharp acidity with strong flavors of white fruit with mineral notes.

This wine is produced in the Beaujolais region of Burgundy, France by Bernard Vallette. He received this land from his grandparents as the land has been passed down in his family from generation, to generation. The land is perfect for growing grapes because it is primarily clay and limestone based which allows for fertility. All of the grapes are hand harvested and fermented with the native yeasts using carbonic maceration and are then aged in stainless steel vats. As a result, the wines are very drinkable, despite being only a few years of age. There are no additions of added sugar. Since this wine was produced in Beaujolais, a prominently red grape appellation, but is referred to as Beaujolais Blanc, it means that a white grape from Beaujolais was used. Therefore, the Chardonnay grape is the varietal for this wine because it is known as the white grape of Beaujolais. This wine has predominatnly strong aromas of white fruit and minerals and, on the palate, grapefruit, quince, lemon, and earthy notes can all be detected. This wine pairs well with pork, rich fish such as salmon and tuna, vegetarian dishes, and poultry.

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[To Website](#)

## Chardonnay, Kali Hart, 2014, California

Bright citrus notes with a smoky aroma and flavors of lemon zest and pear tartness.

This Chardonnay comes from Talbott winery which is one of the pioneering wineries in the Carmel Valley appellation of California. The Talbott vineyards were founded in 1982 when Rob Talbott planted the 24-acre Diamond T Estate Vineyard on the mountain top. This is a 100% estate winery and they have direct control of all the farming. This particular wine was named after Robb Talbott's youngest daughter and is made of the Chardonnay varietal. It has a light-gold color and has a full body as it's alcohol content is 14.2%. On the nose, there are aromas of smoky orchards, pit fruits, and honey. The bright notes continue onto the palate as there are flavors of nectarine and poached pear that are complimented by a note of ginger. The smoky and citrusy nature of this wine is enhanced when enjoyed with simple seafood, light chicken dishes, and salads.

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**702** Champagne, Thiénot, Brut, N.V., Champagne, France \$48  
Pleasant flavors of tree fruits, citrus, and white flowers.

This Champagne is from Thiénot winery in Reims: the unofficial capital of Champagne. Wine maker Alain Thiénot had the dream of establishing his own Champagne House, and he achieved this in 1985 after acquiring the necessary in-depth knowledge of the vineyards. His precision for wine has led Champagne Thiénot to be among the greatest Champagne Houses. This Champagne blend of the three classic Champagne grape varieties, Chardonnay, Pinot Noir, and Pinot Meunier, creates the signature Thiénot style of finesse, fruit, and freshness. The wine has a pale yellow color and pleasant aromas of lemon curd, quince, white flowers, honey, and vanilla. The refreshing notes of citrus on the nose become refreshing, but bitter, on the palate. While the prominent essence of this wine is tree fruit, there are additional flavors of melon, peach, honeysuckle, and ginger. When drinking this wine, it is best accompanied by a pork, salmon, or shellfish dish.

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**724 Riesling, Select, Wagner Vineyards, 2016, Finger Lakes New York \$24**

Notes of tropical fruit with clean flavors of citrus.

Wagner Vineyards was founded in 1979 by Bill Wagner, and, since then, it has been family owned for five generations. The winery, located in the Finger Lakes of New York, was the first estate to open on the east side of Seneca Lake, making it a popular wine tasting destination. The vineyard offers over 30 wines, including red, white, and blush created by the 20 grape varieties the vineyard grows, allowing for variety and options sure to please any wine drinker. One of Wagner's most popular bottles, their Riesling, is one of their top picks because it is just as easy to drink as it is to pair with food. The bottle, made from 100% Riesling grapes, has been selected from Wagner Vineyards' oldest block. This means that vines planted in 1979 contribute to the fruits used in this 2016 wine. Once picked, the grapes were fermented in stainless steel vats, so the overall profile of this wine is very clean. On the nose, the aromas produced include tropical fruits and citrus, giving off a very whimsical and light scent. On the palette, the wine has a distinct pineapple and lemon-lime taste that is heightened by rich honey overtones. All of these components come together to create a balanced wine that is sweet but acidic. While this wine is delicious by itself, its flavors are brought out when accompanied by chicken, pork, or Asian dishes.

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**825** Beaujolais Nouveau, Vieilles Vignes, Jean-Paul-Brun, 2017, Beaujolais, France  
Light but substational red fruit flavors with a strawberry yogurt finish.

Beaujolais Nouveau is a traditional red wine produced by Jean-Paul Brun every year to celebrate the first harvest on his vineyard. Jean-Paul Brun captures the terroir of Terres Dorées perfectly in this bottle, and illustrates his style and execution flawlessly. Jean-Paul Brun grows with low yield so grapes have the opportunity to flourish, uses natural yeasts to avoid added flavors or smells, no chaptalization (added sugar), and hand harvests the grapes. The result is a Nouveau with substantial flavor, and the aroma escapes the bottle as soon as the cork leaves the neck. On the nose one may get hints of strawberry yogurt, raspberries and spices. On the palette, red fruit comes to mind with flavors like cherry and strawberries present. The wine has a lingering finish with a light, but pleasant aftertaste. This particular Beaujolais has depth, and is an easy drinking wine that pairs well with light meals.

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## [To Website](#)

Beaujolais Nouveau, Vieilles Vignes, Jean-Paul-Brun, 2017, Beaujolais, France \$26  
Light but substational red fruit flavors with a strawberry yogurt finish.

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**745** Rebula Época, Ferdinand, 2013, Brda, Slovenia \$36  
Complex notes of yellow fruits with concentrated flavors of minerals and herbs.

Rebula, also known as Ribolla Gialla in Friuli, Italy, is known for making light, floral, and crisp wines and it is western Slovenia's signature grape. The grapes for this wine come from the Pročno vineyard and are grown in Opoka soil, marl and sandstone. After they have grown, selected hand picked grapes are destemmed and crushed. Then, they undergo twenty to twenty four hours of cold soak maceration before they are gently pressed and left for settling twenty four hours. The clear must is raked and fermented in 500 litre oak barrels for another twelve months, giving it time to mature. This wine ages for a total of sixteen in French oak which manages to maintain the freshness of the unoaked Rebula while also integrating oak into the wine. This wine has a color of straw yellow with a golden reflection and, due to the oak, a lush and more velvety texture. On the nose, there are intense and complex aromas, primarily of ripe yellow fruits. The fruity notes cross over to the palate where they are matched with minerality and Mediterranean herbs, specifically basil. When enjoying this wine, it best heightens the flavors of sea and freshwater fish but, it also highlights the flavors in cured meats.

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**961 Puligny-Montrachet, Domaine Jean Chartron, 2015, Burgundy, France \$90**

*100% chardonnay from the acclaimed village in the Côte de Beaune. Complex flavors of apple and apricot with a buttery finish.*

Domaine Jean Chartron was founded in 1859 by Jean-Edouard Dupard, and still today is owned by the same family, having succeeded five generations. Jean-Edouard Dupard, in 1873, stood before city council and asked for his most prestigious vintage (year) of grapes to be combined with the town's name, thus Puligny-Montrachet was conceived. Officially, Puligny-Montrachet was approved by the AOC in 1970, putting limitations on who could produce that wine and where. Grapes for the 2015 Puligny-Montrachet are grown, harvested, and fermented in Cote de Beaune, a subregion in Burgundy, France, and because of the small size of the vineyard, only about 300 cases of wine are produced annually. This renowned appellation, with its strict growing and cultivation laws, produces Chardonnay grapes, giving this white wine a classic French feel. The terroir is recognizable, as Cote de Beaune contains a hilly landscape and limestone soil, contributing an earthy, mineral quality to the wine. Over the course of 6-8 weeks, the wine undergoes malolactic fermentation, rounding all the flavors and giving the wine a creamier sense. After fermentation is complete, the wine is raked in oak barrels and stored until ready to bottle. When enjoyed, the first scents to come to mind are pear and vanilla. On the palate the Puligny-Montrachet tastes of buttercream, apple, and apricot. This easy drinking wine is savory and buttery, and would pair well with poultry, such as chicken or turkey.

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**794** Chardonnay, Tripoz, Viellies Vignes, 2015, Burgundy, France \$30  
Buttery and complex wine with flavors of yellow fruit.

Chardonnay is the most popular white grape in the world, but there are many different variations to both grape and wine that allow for different characteristics to shine through. Domaine Catherine and Didier, located in the southern portion of the Mâcon appellation, a subsection of Burgundy, France, that is renowned, exclusively, for Chardonnay wine. . The Domaine, also known as TRIPOZ, follows very strict growing and harvesting regulations and the wines are traditionally made, taking special care to respect the land and fruit. The vines of the Chardonnay grapes are anywhere from 20 to 65 years old, and offer a unique experience. The grapes of the 2015 Bourgogne Chardonnay are picked from the two hectares of vines that are 60 years old. As a result, the flavors of the grapes have greater intensity, with earthy aromas. Once harvested, the grapes are crushed, aged on fine lees, malolactically fermented, and matured for 9 months in barrels. Then the winery bottles the wine, and from there we enjoy it anywhere from 3 to 8 years later if one prefers to age their wine, longer. On the nose, one is able to identify smells like toast and apples. On the palate, flavors include vanilla, pear, butter and milk. Malolactic fermentation adds extra depth and character to this wine, as does the age of the vines the grapes are picked from. With such rich, complex flavors, one may enjoy this wine alone or with poultry dishes such as Cornish game hen, roast turkey, or baked chicken.

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**809** Vox Vineti, Discantus, Galloping Cat, 2016, Christiana, Pennsylvania \$25  
Notes of watermelon and rose petal with a bright acid and a lasting finish.

Vox Vineti, a winery located here, in the state of Pennsylvania, truly articulates the ability to grow, cultivate and harvest grapes without losing local characteristics. Their vineyard, Galloping Cat, documents each harvest year on the property, describing the difficulties they face to grow grapes being in a cold state. Their hard work, however, pays off. The 2016 Discantus, a rosé blend of Barbera, Cabernet Franc, and Nebbiolo grapes provides a dry wine that is the perfect match for light pasta dishes, raw seafood, goat cheese, or just on its own. Vox Vineti produces in smaller batches, the 2016 Discantus only filling two barrels. The barrels, a neutral French oak, allow for cool, slow fermentation, that add some fuller, more rounded qualities to the wine without overpowering the natural terroir, or the environment the wine was made in. This wine embodies Lancaster County, and showcases the potential Pennsylvania has to be a state known for its wine.

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**852** Vox Vineti, Polyphony, Galloping Cat, 2012, Christiana, Pennsylvania \$35  
Prominent flavors of red fruit and French wood.

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**854** Château la Bourrée, 2015, Bordeaux, France \$25  
Ripe red and blueberry fruit mixed with cedar notes.

The appellation of Castillon Côtes De Bordeaux is new, created in 2009 from the old Côtes De Castillon appellation. Château la Bourrée, however, has been producing wine in Bordeaux since 2000. The owner, Jean Francois Meynard is an ex-champion French rower, which has inspired him to operate his vineyard following morals and reasoned principles. The wine is vegan, and described as “not quite organic, but as close as possible.” This particular blend of Cabernet Franc and Merlot grapes offers a medium body and a long, smooth, lingering finish. The wine is dry, balanced by scents like strawberry jam and currant. On the palate, one may get notes of ripe red fruits, such as raspberries and cherries. There are also aromas of blueberries and cedar wood. This Bordeaux is bold, but not overpowering, allowing it to pair perfectly with red meats and lamb.

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**859** Lagone, Aia Vecchia, 2015, Tuscany, Italy \$30  
Delicate aromas of cherry, vanilla, and herbs.

The Lagone comes from the Aia Vecchia Winery and is made from Merlot, Cabernet Sauvignon, and Cabernet Franc grapes. Aia Vecchia, is situated in the Tuscan countryside between its two vineyards, Bolgheri and Castagneto next to the Tyrrhenian coast. The overall property consists of 104 acres but it is split into two estates where a variety of grapes can be grown. For this wine, the grapes from the Bolgheri zone are used. The combination of a favorable microclimate and fertile soils, in addition to the position of the vineyards and reflection from the sea, allows the vines to receive a great deal of direct and indirect sunlight. At the vineyard, only the best grapes are harvested to ensure that the wines that have a richer, more complex and harmonious flavor. After the grapes used for the Lagone are harvested, they are aged in various oak barrels for twelve months followed by six months of aging in the bottle. This wine has a deep ruby color with purple hues. There are immediate notes of cinnamon and crushed clove followed by delicate aromas of cherry, vanilla, and herbs. On the palate, the wine is dry and has flavors of plum, ripe cherries, wild berries and spices with a finish that is lengthy and smooth. This wine is meant to go with food and would pair well with pasta, beef, lamb or poultry.

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**703** Champagne, Moutard Pere et Fils, Brut, N.V. Champagne, France \$35  
Light and floral with a zesty acidity on the palate.

This Champagne comes from Moutard Pere et Fils: a family run winery that means 'Father and Sons'. Father, Lucien Moutard, inherited the art of cultivating the land from his father, Paul, and passed these same skills on to his children: Agnès, Véronique and François. Lucien wanted to continue in the footsteps of his father so he planted 10 hectares of vineyards on his land from 1950 to 1980. Today, this land is the Côtes des Bar vineyard. The land is characterized by its oceanic and continental climate as well as its Kimmeridgian soil. This soil is composed of marl, clay, limestone, and marine fossils that have aged about 152 to 157 million years. In addition, the vines are planted on the steep hill sides to allow for good drainage and excellent exposure to sunlight. Although there are a variety of grapes grown on this land, including Pinot Noir, Petit Meslier, and Pinot Blanc, this wine is only made from Chardonnay grapes. Once bottled, this Champagne is a bright lemon-yellow color that offers a greater character and complexity than some other Champagnes. While the floral notes are the key aroma of this wine, there are fruity notes of apples, peach, and guava. On the palate, a mouthwatering acidity is met with prominent lime flavors and a touch of minerality. The fresh and crisp nature of this wine pairs well with fish, crab, and lobster.

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960 **Champagne, Laurent-Perrier, Brut, 2007, Champagne, France \$80**

*A combination of 50% pinot noir and 50% Chardonnay grapes.*

*Floral notes followed by a complex acid and flavors of citrus, white fruit, and bitter orange.*

Laurent-Perrier was established in 1812 and has become one of the most distinguished family owned Champagne houses. It is based in the heart of Champagne and produces its wine using traditional, time honored methods. Here, the soil is chalky and limestone, which is a distinct characteristic of the region. The top soil is not very deep so the roots remain close to the surface, however, the chalk subsoil holds sufficient water which prevents the roots from becoming water logged. For this 2007 vintage, the year began with a unusually mild winter followed by a warm spring. The picking of the grapes, 50% Chardonnay and 50% Pinot Noir, started earlier than usual in late August with a generous harvest of grapes great in both maturity and quality. After undergoing production, a light yellow Champagne was produced. The nose for this wine is delicate and subtle, with aromas of pineapple and dried apricots. On the palate, there is a focus of stone fruits with building citrus flavors that last through the finish. The 2007 Champagne would pair nicely with ham, poultry, and other white meats.

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**805** Rosé de Pressée, Domaine Guillaman, 2016, Côtes de Gascogne, France \$22  
Fresh and fruity flavors of crushed strawberry and peach.

Domaine de Guillaman is a wine estate that has been in the Ferret family for six generations. The estate has been used for farming since 1626 and today, owner Dominique Ferret uses the land to plant grapes that are used to make high-quality wines. In order to do this, Dominique re-vamped the 20 hectares of vines to 102 hectares and even renovated the wine-making cellar. The vines on this land grow in a clay soil that sits on a white limestone bedrock. Although the grape varieties are predominantly white and make up 80% of the vines, the remaining 20% of vines are Cabernet-Sauvignon and Merlot. For this wine, a combination of the Cabernet-Sauvignon (80%) and Merlot (20%) varieties are used. Also on the property is the winery where the grapes are pressed, fermented, and bottled. Since this wine is a blush wine, the skins of the grapes must macerate in the juice to add flavor, tannins, and color. Once completed, the Rosé de Pressée has a pale clear pink color. On the nose, there are fresh and fruity aromas of strawberries, peach, and citrus fruits. The freshness on the nose translates to the palate with flavors of red fruits and a touch of caramel with a crisp texture and bright acidity. This wine is especially enjoyable on its own or when paired with charcuterie, grilled meats, or cheeses.

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**744** Graves, Château Gravelle-Lacoste, 2015, Bordeaux, France \$32  
Clean and tangy flavors of grapefruit and kiwi.

Wine maker Hervé Dubourdieu is a perfectionist with an extreme focus on his wine. Dubourdieu is so finicky about his wines that he will throw away an entire basket of fruit if even a single grape has deleterious rot on it, just to be sure that even the slightest contamination is avoided. He has a tendency to keep to himself but he spends a lot of time with his family in his home which is surrounded by his vineyards in the Sauternes and Graves appellations. This wine in particular comes from his Graves appellation, which has a cooler microclimate and has a soil composed of clay and limestone on fissured rock. The vines are roughly forty-five to forty-eight years old and on them grow the grape varietals used for this particular wine: Sémillon (75%), Sauvignon Blanc (20%), and Muscadelle (5%). This combination of grapes matches the classic flavors of Sauvignon Blanc, like grapefruit, with the distinct richness of Sémillon. The grapes are harvested in September and after the vinification process, the wine ages in stainless steel for six months. After aging, the wine is bottled unfiltered and has a pale, greenish-yellow color. On the nose, Château Gravelle-Lacoste Graves has fragrant aromas of beeswax, white flowers, passion fruit, roasted nuts, peach, and melon. There are also notes of grapefruit and freshly cut grass that cross over to the palate and are joined by flavors of kiwi and wet stone. On the finish, there is a clean and tangy style that is mineral driven and refreshing. This wine is recommended to accompany chicken, seafood, and grilled vegetables.

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**754** Vevi, Vinos de Terruños 2015, Rueda, Spain \$26  
Fresh flavors of mountain herbs, stone fruit, and minerals.

Vinos de Terruños was founded in 2003 by Jose G. Pastor who was followed with the help of his daughter, Teresa Pastor. The two started making their own wines in different designations of origin within Spanish territory, with the close collaboration of small local producers and various expert winemakers. Jose and Teresa have the goal to give international projection to their wine making culture through their handmade cuvees of native Spanish varieties. For this wine, the duo used Verdejo grapes which are native to the wine region of Rueda. Located in the heart of Spain, Rueda is high in elevation at 600-800 meters and has a continental climate which shifts between warm days and cool nights. The Verdejo grape makes one of the most distinct white wines in all of Spain but the Vevi Rueda, in particular, is a cuvee made especially for Vinos de Terruños by Familia Pastor Gilabert, in collaboration with winegrower Eduardo Poza and winemaker Silvia García. These grapes were grown in a clay, limestone, and sandy soil on vines aged twenty to forty years. After they were picked, the grapes were fermented in stainless steel vats and raised on the lees four to six months before bottling. Once bottled, the Vevi has fresh aromas and flavors of mountain herbs, stone fruits, and minerals. In addition, it has a round texture and crisp acidity that is followed by a clean, lingering finish. When enjoying this wine, it is best paired with Asian foods and fresh seafood, especially trout, salmon, and cod.

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**962 Riesling, Cuvée Frédéric Émile, Trimbach, 2009, Alsace, France \$90**

*The signature wine of Trimbach estate.*

*Intense flavors of burnt orange peel and stone fruits with flavors of minerality and honeycomb.*

Maison Trimbach has a wine growing history that dates back to 1626 and since then, there have been twelve generations of wine makers. Today, the vineyard is run by Hubert Trimbach, his nephews, Jean and Pierre, and Pierre's daughter, Anne. Together, their enthusiasm and ambition keeps the family tradition of producing perfect wines alive. The family vineyards are centered around Ribeauvillé where the south and southeast facing hills have a soil composed of limestone and sandstone marls. Trimbach estate focuses on using sustainable and integrated wine growing practices such as close pruning, tilling soils, and producing moderate yields to produce their high quality wines and preserve nature. For this wine, the grapes are harvested in October and tends to lead to a dry and powerful Riesling. The Cuvée Frédéric Émile Trimbach Riesling has a deep golden, vibrant and reflective color. On the nose, there are fragrant, lush aromas of white peaches and honey. These aromas build onto the palate where dense flavors of burnt orange peel, lemon zest, green apple, and subtle minerality can be found. There is also a backbone of acidity that leaves a fresh, zesty finish. The Trimbach wines are delightful on their own however, this one in particular pairs well with caramelized fruit tarts, quality fish, and entrees in creamy sauces.

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**824 Pinot Noir, Hacienda, 2015, California**

Light and fruity with fresh red berries flavors and smoky notes

This red wine comes from Hacienda Cellars in Sonoma Valley California. Back in 1857, a Hungarian nobleman named Count Agoston Haraszthy, who is acknowledged as the "Father of Modern California Viticulture" collected grape cuttings from France, Italy, Germany, and Spain. He then planted a vineyard that surrounds Hacienda. Hacienda Wine Cellars was founded in 1973 by Frank H. Bartholomew and occupies the land where European grape varieties were first commercially planted in America. The label of the Hacienda wines encompass a "Clair de Lune" or "moonlight" series that this Pinot Noir is a part of. The Hacienda Pinot Noir is made of 76% Pinot Noir and is blended with a variety of mixed reds that make up the other 24%. On the nose, there are fresh aromas of fruit and berry that are accompanied by smoky notes. Fruit flavors continue onto the palate and make for a smooth finish. When drinking this wine, it pairs well with seafood, lamb, pork, and poultry.

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**884** Red4, Vina Robles, 2013, Paso Robles, California \$26  
Smooth texture with luscious flavors of cherry, blackberry, and tobacco.

Hans Nef has had an appreciation for his rural surroundings since he was a child in Switzerland. As he grew older, his interest for agriculture grew and led him to the southern United States where he leveraged his passion for fine wine into his own import business. When Nef traveled to America, he had the desire to be true to nature and grow his own wine. This led to his discovery of Paso Robles in the mid-1990s which today, is one of the world's most dynamic wine growing regions. Hans Nef now has six vineyards in Paso Robles and several different wines. This wine combines four different grape varieties from the Huerhuero Vineyard, located in Paso Robles rolling hills. The warm afternoons and cool evening breezes bring the grapes to a perfect ripeness. For this blend, Petite Sirah (41%), Syrah (40%), Mourvèdre (10%), and Grenache (9%) were used. These grapes were picked in the cool of the morning and then soaked for two days prior to fermentation. After fermented, the wine aged in small and large format French, Eastern, European, and American oak barrels for 16 months. By doing this, the wine had an added complexity that also enhanced the soft, velvety finish. Once complete, the Vina Robles Red4 has a ruby garnet color and a rich aroma of cherries, with notes of leather and tobacco. On the palate, the fruitiness is reinforced with flavors of sweet cherries and blackberries, followed by hints of cocoa on the finish. When enjoying this wine, it is best accompanied by pastas and grilled meats.

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790 White4, Vina Robles, 2015, Paso Robles, California \$26  
Fruity aromas of peach and pear with hints of ginger.

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**870 Merlot, Los Osos, J. Lohr, 2015, Paso Robles, California \$32**

Bright flavors of cherry with notes of fennel and dark chocolate.

This matured red hued wine has aromas of black cherry, fennel, and licorice, which blend with a barrel signature of hazelnut, dark chocolate, and baking spice. The bright fruit tones and rich, lengthy finish are heightened through whole berry fermentation, also known as “the ancient method.” This method relies on use of whole clusters and unruptured berries, slowing the pace of fermentation. Los Osos traditionally harvests their estate-grown Merlot grapes across a range of sugar ripeness. The early picks capture the classical varietal definition, while later-harvested grapes add depth and intensity to the wine. The grapes undergo malolactic fermentation in new oak barrels, where a month later they are reblended to incorporate a component of Malbec. The completed blend, 91% Merlot and 9% Malbec, then rests for a year in the barrel room. Summer grilled sausages, herb-roasted chicken, and lamb pair best with this wine.

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**735** Sauvignon Blanc, Flume Crossing, J. Lohr, 2016, San Jose, California \$24  
Crisp flavors of lemon and grapefruit with flavors of key lime and figs.

J. Lohr vineyards and wines is a family owned and operated winery, founded about five decades ago by Jerry Lohr. Lohr was one of the pioneers of the California central coast region, as he was among the first to realize its potential. In the 1970s, Lohr chose to plant grapes in Monterey County's Arroyo Seco district because of its cool, windy climate and rocky soils. Then, in the 1980s, he wanted to grow grapes in Paso Robles because of the area's rich soils and temperature swings between warm days and cool nights. Today, J. Lohr vineyards and wines has more than 1,300 acres of cool climate estate in Monterey County and 2,300 acres in Paso Robles. This wine in particular, Flume Crossing Sauvignon Blanc, comes from Monterey County and got its name from the cement flumes that were built by Clark Colony members in 1905. These flumes allowed them to carry the waters of Reliz Creek over irrigation canals that are adjacent to the Sauvignon Blanc vines. The vines are greatly influenced by the terroir as minimal farming and winemaking practices are used for the development of the wine. The grapes are grown in well drained, sandy cobblestone soils that are deposited by the Arroyo Seco River. The soil keeps the yields in check and produce fruit with varietal intensity and minerality. The long and cool growing season also causes exotic fruit flavors to retain and develop, while also giving the wine a natural acidity. These grapes were harvested in early September and picked at optimal ripeness to give the wine a full spectrum of flavors. The wine was aged for five months, 29% of which was in a wood barrels while the remaining 71% was in stainless tanks. After being blended together, the J. Lohr 2016 Flume Crossing Sauvignon Blanc is pale straw yellow in color. On the nose, there are bright aromas of honeysuckle, lemon, bell pepper, and grapefruit. The citrus notes transcend on the palate and are matched with flavors of key lime, sweet herbs, and fig. The crispness of the wine lasts until the finish and is then complimented by an earthiness essence. This wine can be best enjoyed with a salad tossed in a citrus vinaigrette, fish in a lemon herb sauce, or seared scallops.

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**901 Merlot, Schild, 2015, Barossa Valley, Australia \$24**  
Rich aromas of dark plum and fresh cherries with a touch of spice.

This 2015 Merlot was sourced from high on the eastern edge of the Barossa Valley, where the sheltered hillsides and cooling gully winds tempered the warm sunshine to create ideal conditions for ripening. The grapes were harvested in the early hours and then crushed to traditional open top fermenters. Soft handling techniques were used to obtain a nice balance of plush round textural qualities and added interest and structure from the soft tannins. This ruby wine has a dominating aroma of dark plums with supporting hints of fresh cherries, dark chocolate, and green bell pepper. The plum and dark berries also make an appearance on the palate, along with a light touch of spice. A subtle tannin framework around the edges balances the wine. This wine pairs well with beef and venison.

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