

Dot's



Thirsty Thursday Tasting

12/8/22

1. **Sula Brut Tropicale NV:** Btl: 19.99 _____ Cs: 17.99 _____
 - a. 60% Chenin Blanc, 40% Shiraz & Viognier
 - b. Nashik Valley, India
 - c. Sustainably Farmed
 - d. Peach, Passionfruit and Guava
 - e. Pair with Fried Seafoods, Alfredo Sauces, and Brie

2. **House of Brown Rose 2021:** Btl: 16.99 _____ Cs: 14.99 _____
 - a. 75% Zinfandel, 20% Muscat Blanc, 5% Viognier
 - b. Lodi, California
 - c. Certified Sustainable, Vegan Friendly
 - d. Jasmine, Melon, Yuzu, Baking Spice
 - e. Pair with Feta, Nicoise Salad, Lobster Rolls

3. **Clay Shannon Pinot Noir 2019:** Btl: 16.99 _____ Cs: 14.99 _____
 - a. 100% Pinot Noir, Long Valley Ranch, Lake County, California
 - b. Certified Sustainable
 - c. 25% New French Oak for 16 Months Minimum.
 - d. Bright Fruit, Firm acidity, Lingering Finish
 - e. Pair with Roasted Beets, Mushroom Risotto and Pork BBQ.

4. **Eberle Winery Vineyard Selection Cabernet Sauvignon 2020:** Btl: 22.99 _____ Cs: 20.99 _____
 - a. 100% Cabernet Sauvignon
 - b. Paso Robles, California
 - c. 25% New American, 25% 2nd-Fill American and 15% French Oak for 18 Months
 - d. Medium-Bodied with Black Currant, Plum, Green Peppercorn and Cedar
 - e. Pair with Aged Cheddar, Hangar Steak and Bleu Cheeseburgers

Name: _____ Cell: _____ Email: _____

All Preorders Must Be Paid At Tasting

Thank you for being here!

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Thirsty Thursday Tasting

12/22/22

1. **Jax Vineyards Chardonnay 2020:** Btl: 17.99 _____ Cs: 15.99 _____
 - a. 100% Chardonnay
 - b. Napa Valley, California
 - c. Sustainably Farmed, Single Vineyard, 3200 cases
 - d. Less than 10% ML, Concrete Aged
 - e. Pair with Crab Cakes, Roasted Chicken, and Asparagus

2. **Buehler Vineyards Chardonnay 2019:** Btl: 19.99 _____ Cs: 17.99 _____
 - a. 100% Chardonnay
 - b. Russian River Valley, Sonoma, California
 - c. Sur-lie Aging, Full ML, Partial New French Oak
 - d. Graham Cracker, Fresh Fruit on Palate
 - e. Pair with Walnut Pesto, Monterey Jack Cheese, and Hummus

3. **Ladies Who Shoot Their Lunch Shiraz 2018:** Btl: 27.99 _____ Cs: 24.99 _____
 - a. 100% Shiraz Top 100 Wine Spectator!
 - b. Victoria, Australia—Matt Fowles
 - c. Wild Yeast Fermentation
 - d. Ripe Red Berries, Pepper and Chocolate
 - e. Pair with Bacon, Lamb Tenderloin, and Grilled Eggplant

4. **Morgan Cotes du Crow's Grenache Blend 2019:** Btl: 16.99 _____ Cs: 14.99 _____
 - a. 62% Grenache, 29% Syrah, 5% Tempranillo, 4% Cinsault
 - b. Monterey County, California
 - c. 10 months in 7% New French Oak
 - d. Raspberry Jam, Sweet Herbs, and Soft Tannins
 - e. Pair with Venison, Ratatouille, and Marinated Asian Cuisine

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Thirsty Thursday Tasting

12/29/22 *Happy New Year!*

1. **Loxarel Amaltea 2021:** Btl: 18.99 _____ Cs: 16.99 _____
 - a. 50% White Grenache, 50% Xarel-lo
 - b. DO Penedes, Spain—500m above sea level
 - c. Organic, biodynamically farmed (Amaltea nursed Zeus!)
 - d. Ripe peach, pear, grass on nose
 - e. Pair with warm salads, sushi and cream brie
2. **Outer Bound Chardonnay 2019:** Btl: 21.99 _____ Cs: 19.99 _____
 - a. 100% Chardonnay from 6th generation growers
 - b. Sonoma Coast, California-Keller(Petaluma) and Reis(RRV) vineyards
 - c. 55% in 40% new FR oak, 45% SS total production 915 cases
 - d. Medium-bodied w/ lychee, grapefruit and kaffir lime—mineral rich!
 - e. Pair with brown butter sauces, flaky fish and grilled vegetables
3. **Vermillion Red 2019:** Btl: 26.99 _____ Cs: 23.99 _____
 - a. 100% Grenache Top 100 Wine Spectator! Top 25 Rhones in the US
 - b. Helen Keplinger-Superwoman artisanal winemaker extraordinaire
 - c. Napa Valley, Sierra Foothills and Sonoma County, California
 - d. Terroir-driven, with medium body, great extraction and bright red fruit
 - e. Pair with Cassoulet, grilled lamb and Bison burgers
4. **Weather Pinot Noir 2020:** Btl: 19.99 _____ Cs: 17.99 _____
 - a. 100% Pinot Noir
 - b. Sonoma County, California
 - c. John Anthony Truchard family of wines (John Anthony, Serial, Jam Cellars)
 - d. Cranberries, raspberries, rose petals and sea spray; rhubarb on palate
 - e. Pair with roast pork, mushroom terrine and fois gras

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Thirsty Thursday Tasting

1/4/23

1. **Grandial Blanc de Blancs Brut NV: Btl: 10.99 _____ Cs: 9.99 _____**
 - a. Colombard, Ugni Blanc, Chardonnay
 - b. Charente, Bordeaux, France
 - c. Les Caves de Landiras production; secondary fermentation yields CO2
 - d. Fresh butter, yellow cake, fine mousse
 - e. Pair with fried snapper, steamed oysters, and hard aged cheese
2. **Los Monteros Cava Brut (Rose) NV: Btl: 10.99 _____ Cs: 9.99 _____**
 - a. 100% Macabeo (Rose is 100% Garnacha)
 - b. Utiel-Requena, Spain
 - c. Metodo tradicional, cold macerated, in-bottle secondary fermentation
 - d. Brut is delicate floral, Rose fresh red berries—fine perlage. Aged 9 months
 - e. Pair with grilled octopus, stonefruit and asparagus
3. **Chandon Brut NV: Btl: 24.99 _____ Cs: 22.99 _____**
 - a. 73% Chardonnay, 26% Pinot Noir, 1% Pinot Meunier
 - b. Napa, California-Methode Traditionelle—12 months aged on lees
 - c. LVMH—Parent to Dom Perignon, Krug, Veuve Cliquot and more
 - d. Lingering finish-citrus, pear, green apple and almonds
 - e. Pair with calamari, Caesar salad and oysters
4. **Champagne Emile Paris & Cie Reserve Personelle Brut NV: Btl: 39.99 _____ Cs: 35.99 _____**
 - a. 50% Pinot Noir, 30% Pinot Meunier, 20% Chardonnay
 - b. Mareuil-sur-Ay, Champagne, France
 - c. Premier Cru designation as of 1920, sustainably farmed, 18 months lees contact
 - d. Brioche, honeycrisp apple, spice and lemon zest on palate
 - e. Pair with shrimp scampi, caviar and pb&j on water crackers

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Tasting Thursday

1/19/23

1. **Lima Vinho Verde Schist 2021: \$11.99**
 - a. 100% Loureiro
 - b. Lima, Vinho Verde, Portugal
 - c. 500 cases produced annually—very poor, schist-derived soil
 - d. Hand harvested, no oak, crisp acidity and high minerality
 - e. Pair with sashimi, fried calamari and herb-dusted Chevre
2. **Hampton Water Rose 2021: \$20.99**
 - a. 60% Grenache, 15% Cinsault, 15% Mourvèdre, 10% Syrah
 - b. Languedoc-Roussillon, France—1500 cases produced
 - c. Partnership w/Jon Bon Jovi & Gerard Bertrand—WS Top 100, multiple 90+ rating
 - d. Bright red strawberry, hints of oak and firm acidity on the long finish
 - e. Pair with Indian, Middle Eastern and Mediterranean cuisine
3. **Eden Rift Valiant Pinot Noir 2019: \$25.99**
 - a. 100% Pinot Noir, native, destemmed Dijon clones 115, 777, 828
 - b. Gavilan Mountains, Monterey Bay, California
 - c. 10 months new French Oak, open-top fermenters, each block vinified separately
 - d. Rose petal, lavender, black cherry on nose; raspberry & persimmon on palate
 - e. Pair with braised pork, smoked brisket and aged cheeses
4. **Serial Cabernet Sauvignon 2019: \$16.99**
 - a. 100% Cabernet Sauvignon
 - b. Paso Robles, California
 - c. John Anthony Truchard project—sustainable, organic farming and vinification
 - d. Rich, opulent soils yield deep color & aromas of red & black berries, chocolate & licorice
 - e. Pair with cowboy Ribeye, Lamb Stew and aged Royal Gouda

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Thank you for being here!

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Tasting Thursday

1/26/23

Happy Birthday, Cindy!

1. **Ken Forrester Vineyards Old Vine Reserve Chenin Blanc 2021: \$16.99**
 - a. 100% Chenin Blanc, low-yield old bush vines
 - b. Stellenbosch, South Africa—Clovelly soils, dry-farmed
 - c. Hand harvested, Barrel and tank fermented—9 mo. 20% new French oak
 - d. Fresh ripe melon, crisp, firm acidity, fleshy finish
 - e. Pair with Crawfish, poultry and spicy cuisine
2. **Chalk Hill Chardonnay 2021: \$16.99**
 - a. 100% Chardonnay
 - b. Sonoma Coast AVA, 9 months 100% new French oak, partial ML, sur-lie aged
 - c. Estate grown fruit from Carneros
 - d. Cool climate yields intensity, minerals, rich pear, and almond flavors
 - e. Pair with cream-based sauces, flaky fishes and Reggiano Parmesan
3. **Domaine Mas Barrau Cabernet Franc 2018: \$13.99**
 - a. 100% Cabernet Franc, organically farmed
 - b. Pays du Gard, France—unusual but perfect spot for Cabernet Franc
 - c. Former riverbeds of stony soils yield wonderfully balanced fruit
 - d. Ripe wild orange, raspberry and wood, followed by lingering rich finish
 - e. Pair with Lamb shank, tomato-based dishes or cheeseboards
4. **Le Grand Bouqueteau Chinon: \$14.99**
 - a. 100% Cabernet Franc
 - b. AOC Chinon, France—alluvial soils mixed with gravel and sand
 - c. Banks of the Vienne River near Loire
 - d. Black fruit, vanilla on nose give way to elegance, refinement and black currant
 - e. Pair with Grilled red meat, turkey and Manchego

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Thank you for being here!

Dot's



Tasting Thursday

February 2, 2023

1. **Esk Valley Sauvignon Blanc 2021: \$14.99**
 - a. 100% Sauvignon Blanc, Hawke's Bay, New Zealand (Wairau, Awatere Valley)
 - b. Gravel, dry clay soils, stainless & barrel fermentation, lees aging
 - c. Sustainable, organic farming
 - d. Aromatic & intense, with green fruit, citrus and fresh herbs
 - e. Pair with Asian cuisine, Chevre and seafood
2. **Tiefenbrunner Pinot Grigio 2021: \$14.99**
 - a. 100% Pinot Grigio, DOC Alto Adige, South Tyrol, Italy
 - b. Hillside vineyards in Cortaccia, valley floor near Magre
 - c. Chalk & gravel in Cortaccia, sandy alluvial soil in Magre
 - d. Candied fruit & pear lead to dry, yet full-bodied finish
 - e. Pair with sauteed squid, flaky white fish and medium-firm cheeses
3. **Duxton Vineyard's "Pete's Pure" Shiraz 2019: \$12.99**
 - a. 100% Shiraz, Murray Darling, Australia (New South Wales, near Victoria)
 - b. Sunraysia area—hot days, cool nights, little to no rain—perfect conditions
 - c. Calcareous earth, 20 y/o vines, certified organic, vegan friendly fining methods
 - d. American & French oak, medium purple, mulberry, mint and white pepper
 - e. Pair with brisket, pork tenderloin, and BBQ ribs
4. **The Paring Red Blend 2017: \$21.99**
 - a. 50% Cabernet Sauvignon, 20% Cabernet Franc, 20% Merlot, 10% Petit Verdot
 - b. Santa Ynez Valley, California
 - c. 22 months in 55% new and 45% neutral French oak, unfining and unfiltered
 - d. Cassis, tobacco, chocolate, w/focused fruit and shapely tannins—Black plum!
 - e. Pair with Pot roast, Bison burgers and aged cheddar cheese

*Thank you for joining us!
Go ahead and ask your questions—
that's how you learn, and why we're here!*

Dot's



Tasting Thursday

February 9, 2023

1. **Borgo Conventi Pinot Grigio 2020 \$20.99**
 - a. 100% Pinot Grigio, DOC Collio, Friuli, Italy "Hamlet Convent" 20 Ha vineyard
 - b. Marl & Sandstone soils, 10–45-year-old vines, sustainable farming practices
 - c. No on-skin maceration, 10-day stainless steel fermentation, lees aged
 - d. Spring flowers, ripe pear on nose; elegant, savory and long finish
 - e. Pair with fresh pastas, shellfish and roasted chicken
2. **Weingut Auer Element No.7 Cabernet Blanc 2021 \$17.99**
 - a. Hybrid of Cabernet Sauvignon & Swiss Regent created in '91 by Valentin Blattner
 - b. 100% Cabernet Blanc, Tattendorf, Thermenregion, Austria (30km south of Vienna)
 - c. Female owned, 3rd generation grape growing family, certified organic
 - d. Tattendorf soil is calcareous, resulting in fruit forward, mineral driven wine
 - e. Pair with herb-based sauces, flaky fish and green veggies
3. **Spoken West Pinot Noir 2020 \$13.99**
 - a. 100% Pinot Noir, Clement Hills, Arroyo Seco, California
 - b. Winemaker Jamey Whetstone, formerly of Turley Vineyards
 - c. Lodi Rules certified green winery—10% new French oak, full Malolactic fermentation
 - d. Cherry pie & coffee on nose; dark cherry, chocolate & strawberry on palate
 - e. Pair with pulled pork sandwiches, beet & goat cheese salad, and sauteed mushrooms
4. **Famille Lancon La Solitude Cotes du Rhone 2020 \$17.99**
 - a. 50% Grenache, 40% Syrah, 10% Mourvèdre, AOC Cotes du Rhone, France
 - b. One of the oldest families in Chateauneuf-du-Pape, since the 15th century
 - c. Pope Urban VIII led the family until his death in 1644
 - d. Destemmed grapes vinified in concrete and aged there for 12 months
 - e. Red raspberry, moderate acidity, and spice—pair with charcuterie and marbled meats

*Remember—the ONLY bad question is the one you don't ask!
Thank you as always for coming to our tasting!*

Dot's



Tasting Thursday

February 16, 2023

1. Bodega Campo El Sueno Rioja 2019
 - a. Rioja Alavesa, Spain—51% Viura (Macabeo), 49% Chardonnay
 - b. Atlantic climate; clay-limestone soils
 - c. Usually zero oak on whites-reds traditionally use American oak!
 - d. Bold flavors, very dry, moderate acidity
 - e. Pair with shellfish, cured meats, and spicy appetizers
2. Clos Pegase Mitsuko's Vineyard Chardonnay 2020
 - a. Carneros, Napa Valley, California, 100% Chardonnay
 - b. Fruit from 50-acre estate in Calistoga, named for founder's wife
 - c. 50% primary ferment in barrel, full Malo-lactic in 30% new French oak
 - d. Lees stirred—lightly filtered, Jasmine on nose, pear, melon & pineapple on palate
 - e. Pair with Alfredo sauced dishes, Brie, and Asian cuisine
3. Chateau de Pizay Morgon 2021
 - a. AOC Morgon, France 100% Gamay
 - b. Estate built originally in 1030
 - c. Granite soils, vines average 45 years old, whole cluster fermentation in SS
 - d. 25% new oak—natural tartaric stabilization-ripe stone fruit, peach and cherries
 - e. Pair with steak frites, glazed ham and mushroom polenta
4. Grateful Palate Southern Belle Red 2020
 - a. DO Jumilla, Spain, 50% Syrah, 50% Mourvedre
 - b. Aged in Pappy Van Winkle barrels—1st time in history! (winemakers initially refused)
 - c. "Mourning Belle" artwork by artist James Jean—resembles fine China
 - d. Notes of blueberry & toffee lead to dense, firm mouthfeel and outrageous grip
 - e. Pair with Veal sausage, wild game, and grilled meats

Thank you for stopping by!

Ask about our Wine Club—BIG discounts!

Don't see your fave on the shelf? Ask us to order and get 10% off full case purchases

Dot's



Tasting Thursday

March 3, 2023

1. Riebeek Cellars Torn Sauvignon Blanc 2019
 - a. Riebeek Valley, Swartland, South Africa-100% Sauvignon Blanc
 - b. Since 1941, nine-farmer coop, with farming traditions dating back 350 years
 - c. 18 year old vines, sustainable agriculture, stainless fermentation on free-run juice
 - d. Tropical fruit, distinct minerality, crisp acidity
 - e. Pair with crab, grilled seabass and goat cheese salads
2. Uva Non Grata Gros Manseng 2022
 - a. Vin de France-100% Gros Manseng
 - b. Thick-skinned, nearly wild varietal typically used in blending
 - c. Mostly dry, with some later-harvest fruit added for fruitiness and spice
 - d. Zingy, with incense, smoke and bright spices
 - e. Pair with Lemberger cheese and aromatic middle-eastern cuisine
3. Left Coast Cali's Cuvee Pinot Noir 2020
 - a. Willamette Valley, Oregon-92% Pinot Noir, 8% Pinot Meunier
 - b. Pommard and Wadenswil clones used, 90% stainless, 10% oak fermentation
 - c. 20% New French oak aging, 80% neutral French oak
 - d. Dark, with blackberry, earth and tea. Lean and focused w/mineral finish
 - e. Pair with beet risotto, BBQ pork sandwiches and beef liver
4. Fanti Poggio Torto Toscana IGT Rosso 2019
 - a. IGT Tuscany, Italy-60% Sangiovese, 25% Merlot, 10% Syrah, 5% Cabernet Sauvignon
 - b. 21 Hectare vineyard, 7-15 year-old vines
 - c. 15 days stainless, followed by 8 months in oak barriques, 4 months elevation
 - d. Red fruit, sweet spices, balanced smoothness and acidity, round, fresh finish
 - e. Pair with wild boar Bolognese, aged cheeses and roast poultry

Thank you for stopping by!

Ask about our Wine Club

**Don't see your fave on the shelf? Ask us to order and get 10% off full case purchases*

(15% w/Club membership)