

Dot's



Tasting Thursday

March 9th, 2023

1. Honig Vineyard & Winery Sauvignon Blanc 2022

- a. 97.2% Sauvignon Blanc, 1.2% Sauvignon Gris, 1.2% Semillon, .4% Muscat
- b. 52% Napa Valley, 48% Lake County, California
- c. Sustainable farming, whole cluster press, stainless fermentation and lees aged
- d. Pear, citrus and floral aromas lead to lemongrass and kafir lime on palate
- e. Pair with citrus salads, poached seafood and roasted broccoli

2. Villa Maria Earth Garden Sauvignon Blanc 2020

- a. 100% Sauvignon Blanc
- b. Marlborough, New Zealand
- c. BioGrow certified farming
- d. Aromas of grapefruit lead to fresh herbs and passionfruit
- e. Pair with sushi-grade tuna, medium bodied cheeses and cream sauced pastas

3. The Bomb Red Field Blend 2019

- a. 50% Grenache, 20% Syrah, 20% Zinfandel, 10% Barbera
- b. Lodi, Mokelumne River, Livermore, Dunning Hills, California
- c. Blends change with each vintage—no rules—just seeking great taste
- d. Strawberry, red plum, mission fig and a hint of oak
- e. Pair with grilled pineapple, fresh corn tortillas and BBQ Pork tenderloin

4. Heitz Cellars Grignolino 2017

- a. 100% Grignolino
- b. Napa Valley, California
- c. Stainless fermentation and aging for 6-9 months
- d. Fresh red berry and soaring acidity, delicate tannins and white pepper on finish
- e. Pair with Marinara, spicy meatballs and aged Pecorino Romano

Name: _____ Cell: _____ Email: _____

Thank you for being here!