

Dot's



Tasting Thursday

March 16, 2023

1. DeMarie "Luigi Bianco" Arneis Pet-Nat NV

- a. 100% Arneis, Petillant Naturel
- b. Vezza D'Alba, Italy
- c. Single fermentation, bottled during alcoholic ferment, no disgorgement
- d. Orange blossom and mandarin, fresh bread and white flowers
- e. Pair with fish 'n chips, burgers and Asian cuisine

2. Marco Porello Roero Arneis 2021

- a. 100% Arneis
- b. Vezza D'Alba, Italy
- c. Calcareous and sand soils, short period of SS fermentation
- d. Intense floral nose, white fruit and fresh citrus on finish
- e. Pair with antipasti, seafood and light appetizers

3. Thorne & Daughters Copper Pot Pinot Noir 2020

- a. 100% Pinot Noir fermented with wild yeasts, 30 days on skins
- b. WO Western Cape (Overberg), South Africa
- c. Clay/shale/quartz soils, partial whole-cluster ferment, neutral oak aging
- d. Hibiscus and raspberry, pine needle, wild herb, fine tannins
- e. Pair with forest mushrooms, grilled root vegetable and braised pork dishes

4. Trig Point "Diamond Dust Vineyard" Cabernet Sauvignon 2021

- a. 100% Jackson Clone Cabernet Sauvignon by Nick Goldschmidt, 100% BF
- b. Alexander Valley, California—5000 cases produced
- c. Gravelly loam soils, a trig is a station used to survey sites
- d. Hand harvested-light yields= concentrated dark cherry, bitter chocolate & velvet
- e. Pair with Sous-vide ribeye, aged cheeses and seared Ahi Tuna

Name: _____ Cell: _____ Email: _____

Thank you for being here!