

Dot's



Tasting Thursday

March 23, 2023

1. Grateful Palate Strong Arms Bordeaux Blanc 2020

- a. 60% Sauvignon Blanc, 40% Semillon
- b. Canon-Fronsac, Bordeaux, France (“The Tuscany of France”)
- c. Clay/Limestone/Silica soils, 65HL/Ha yields
- d. Honeysuckle, Meyer Lemon, Melon and Passionfruit—Vanilla!
- e. Pair with English Pea Risotto, Crab Fritter and Yellowtail Sushi

2. Grateful Palate Semi-Precious Red 2021

- a. 100% Syrah
- b. DO Jumilla, Spain
- c. PVW Bourbon barrels used in aging
- d. Rich, precise and structured—violets, oak and silky tannin
- e. Pair with grilled Tuna, roasted Duck and eggplant

3. Grateful Palate Poor Boy Red 2020

- a. 100% Garnacha
- b. DO Calatayud, Spain
- c. PVW Bourbon Barrel aged
- d. Layered spice and darker baked red fruit—full-bodied, long and intense
- e. Pair with Charcuterie, fatty meats and milk chocolate

4. Grateful Palate French Belle Red 2019

- a. 80% Merlot, 20% Cabernet Franc
- b. AOC Castillon, Cotes De Bordeaux, France
- c. Adjacent to Ste. Emilion, also aged 8 months in PVW barrels
- d. Extreme value for money—ripe, extracted, yet elegant and focused
- e. Pair with Pate, grilled Lamb, and beef burgers

Name: _____ Cell: _____ Email: _____

Thank you for being here!