

Dot's



Tasting Thursday

March 30, 2023

1. Huia Sauvignon Blanc, 2021

- a. 100% Organic Sauvignon Blanc, Marlborough, New Zealand
- b. Alluvial soils, wild yeasts, 65% aged in neutral FR oak
- c. No fining or filtration, organic yeast inoculation if necessary
- d. Tropical fruit and flowers on nose, minerals lime zest & melon on palate
- e. Pair with raw oysters, flaky white fish and melon w/prosciutto

2. Hunky Dory Tangle, 2020

- a. 50% Gruner Veltliner, 20% Riesling, 10% Gewurztraminer, 10% Pinot Gris, 10% Chardonnay
- b. Certified organic, vegan friendly, native yeasts, estate-grown fruit only-Marlborough, NZ
- c. Stainless fermentation and aging—clean, fresh fruit & moderate acidity
- d. Crisp & refreshing w/gooseberry, tropical fruit and lime
- e. Pair with Asian grilled shrimp, Chimichurri chicken and green veggies

3. Koyama Pinot Noir 2020

- a. 100% Pinot Noir, Waipara Valley, New Zealand-only 170 cases produced!
- b. Winemaker Takahiro Koyama—from Weingut Keller & Au Bon Climat
- c. River gravel soils, estate grown fruit, natural yeasts, 20-day maceration
- d. FR oak for 18 mo, soft, round tannin, pink cherry & red stone fruit
- e. Pair with salmon, quail and veal chops

4. Astrolabe Pinot Noir 2018

- a. 100% Pinot Noir, 35% Brancott Valley, 23% Waihopai Valley, 35% Awatare Valley, 7% Kekerengu Coast, Marlborough, NZ
- b. Silty-loam soils, 5-day cold soak, open-top ferment w/wild yeast
- c. 10 mo FR oak, hand-punched, light fining
- d. Bright red fruit, earthy spice and well-integrated tannin
- e. Pair with Fois gras terrine, beef medallions and grilled parsnips

Name: _____ Cell: _____ Email: _____

Thank you for being here!