

Dot's



Special Tasting

May 18, 2023

1. **Domaine Paul Buisse Touraine Sauvignon 2021**
 - a. 100% Sauvignon Blanc, Loire Valley, France (Pouille & Chateauvieux communes)
 - b. Clay & limestone soil, 328 ft above sea level---sustainably managed vineyards
 - c. Winemaker/owner Pierre Chainier pioneered green farming in this area-3 mo lees
 - d. Grapefruit & apricot on nose, spicy on palate w/seamless finish
 - e. Pair with summer salads, goat cheese and grilled shellfish
2. **Domaine De La Noblaie Chinon Goutte de Rose 2021**
 - a. 100% Cabernet Franc, Chinon, France
 - b. 4th gen farmers, Billard family. Jerome interned @ Patrus and also worked @ Dominus
 - c. 24 Ha at the tallest point in Chinon-tuffeau & limestone, EcoCert organic, hand-harvest
 - d. Perfect mature fruit flavors, with spice and elegance—not vegetal or green
 - e. Pair with lemongrass beef salads, Asian stews and shrimp with avocado
3. **Caruso & Minini Naturalmente Bio Perricone 2020**
 - a. 100% Perricone, IGP Terre Siciliane, Sicily
 - b. All natural, hand harvested, maceration of destemmed fruit for 15-20 days
 - c. All stainless fermentation and aging, including malo-lactic
 - d. Dark, rich, red fruit, with licorice and bright acidic freshness
 - e. Pair with Swordfish, pesto pasta and cherry pie
4. **Karim Mussi Altocedro Old Vine Reserve Malbec 2019**
 - a. 100% Malbec, La Consulta, Uco Valley, Mendoza, Argentina
 - b. Altamira, Chacon & El Cepillo vineyards-each w/varying soil types
 - c. Fermentation in small concrete vats, 20-day maceration, 18 mo French oak
 - d. Layers of dark plum & raisin, with firm tannins, complexity and long, clean finish
 - e. Pair with duck confit, Stilton cheese and braised lamb
5. **Penfold's Bin 600 Cabernet-Shiraz 2019**
 - a. 78% Cabernet Sauvignon, 22% Shiraz, Napa Valley, Sonoma, Paso Robles, California
 - b. Planted in CA from heritage selection of Aussie vine cuttings—Creston "600" Ranch
 - c. 16 months in 40% new American oak
 - d. Medium-bodied, w/clove, sage and turmeric; spicy meats, cocoa and blackberry on palate
 - e. Pair with charred sausages, hearty grilled vegetables and Filet Mignon

Name: _____ Cell: _____ Email: _____

Thank you for being here!