

Dot's



Tasting Thursday

April 20, 2023

1. Broadbent Vinho Verde 2021 (Top 100 WE)

- a. 50% Loureiro, 40% Trajadura, 10% Paderna-D.O. Vinho Verde, Portugal
- b. Quinta de Azevedo-top VV site—Bart Broadbent has partnered for 20 years
- c. Malo-lactic suppressed, CO2 infused to create spritz, extremely low alcohol (9%)
- d. Freshly sliced apple, citric acidity, tangy and crisp with lively palate
- e. Pair with grilled Sardines, Teriyaki bowls and Ceviche

2. Domaine Fournier Pere & Fils Sancerre “Les Belles Vignes” 2021

- a. 100% Sauvignon Blanc, Sancerre, France
- b. Flint, clay, and limestone soils yield highly mineral texture & flavor
- c. 15-20 year-old vines, 100 Ha estate, 3rd generation farmers
- d. Sea salt, chives & flinty minerality on palate
- e. Pair with steamed shrimp, grilled chicken salads and Pesto

3. Daniel Boulard “Pre Jourdan” Morgon 2019

- a. 100% Gamay, AOP Morgon, France
- b. Village vineyard near Fleurie—finest Beaujolais Cru- “rotten rock” soil
- c. Soil types create a depth of flavor not found in any other Cru Beaujolais
- d. Full-bodied, fleshy & opulent w/ concentrated fruit & chalky tannins
- e. Pair with Duck l’Orange, Flank Steak and Corned Beef & Cabbage

4. Jack Tar Cellars Cabernet Sauvignon 2020

- a. 100% Cabernet Sauvignon, Paso Robles, California
- b. 1500 case production, 10 months French Oak
- c. Homage to Samuel Coleridge’s *The Rime of the Ancient Mariner*
- d. Black cherry, grilled plums, crushed gravel, cigar box and spice
- e. Pair with aged Cheddar, meat-lover’s pizza and short ribs

Name: _____ Cell: _____ Email: _____

Thank you for being here!