

Dot's



Tasting Thursday

April 6, 2023

1. Alpha Estate "Hedgehog" Rose 2021

- a. 100% Xinomavro, PDO Amyndeon, Greece
- b. 220 Ha vineyard, sandy clay soil over limestone
- c. Hand-harvested, light crush and 12 hour cold-soak; sur-lie for 3 months
- d. Rich & fruity w/rose petals & strawberry. Well-balanced, long finish
- e. Pair with roasted red peppers, gazpacho and crab cakes

2. Penner-Ash Viognier 2021

- a. 100% Viognier, Crater View Vineyard, Rogue Valley, Oregon
- b. Vineyard planted in 2006 on loamy soils—LIVE certified and Salmon-safe
- c. 100% stainless steel fermentation and aging; only 900 6-packs produced!
- d. Jasmine & orange blossom w/Lemon zest, pear & spice on acidic finish
- e. Pair with Chinook Salmon, Raclette and Chicken Piccata

3. Casa Da Passarella Dao Red Blend 2018

- a. 40% Touriga Nacional, 20% Tinto Roriz, 20% Alfrocheiro, 20% Jaen-DOC Serra Da Estrella, Dao, Portugal
- b. Just south of the Douro Valley-granite soils at 700m, founders of Dao region in 1908
- c. 100 Ha, concrete & old wood vats, basket press, long hang times=smooth tannin
- d. Cherry-chocolate w/granite, dark herbs, delicate acidity, spicy through middle
- e. Pair with grilled pork, roasted chicken and meatloaf

4. Domaine Skouras Megas Oenos Red 2019

- a. 80% Agiorgitiko, 20% Cabernet Sauvignon-PGI Peloponnese, Nemea, Greece
- b. SS ferment & maceration, 18 months new FR oak, 6 mo bottle aging—rocky soil
- c. Agiorgitiko vines approx. 70 years old, CS approximately 30 years old
- d. Dense & concentrated w/spice, dark fruit and leather. Complex finish
- e. Pair with braised beef ribs, venison steaks and duck confit

Name: _____ Cell: _____ Email: _____

Thank you for being here!