

Dot's



Tasting Thursday

May 11, 2023

1. Kysela Pere Et Fils Picpoul De Pinet H.B. 2021

- 100% Picpoul De Pinet, Les Costieres de Pomerols, France
- Clay & limestone soils, “the Muscadet of the South of France”
- Sustainable farming, free-run juice only, no secondary fermentation
- Elegant nose of fresh fruit & citrus, very well balanced and zesty acidity
- Pair with Crawfish Bisque, grilled Monkfish and raw shellfish

2. Illahe Estate Pinot Gris 2021

- 100% Pinot Gris, Willamette Valley, Oregon-Salmon safe and LIVE certified
- Total production 1630 cases, 38% Illahe, 26% Erratic Oaks, 26% Goshie, 10% Scenic Valley
- 50% stainless, 50% in 1600-gallon French cask—more texture—Alsatian style
- Lemon peel & mint on nose, peach, kiwi and lime on palate
- Pair with quiche, pork tenderloin and veal

3. Purato Nero D’Avola 2021

- 100% Nero D’Avola, DOC Castellammare del Golfo, Sicily, Italy
- Organic, vegan, fully sustainable and carbon neutral winery
- Sandy, pebbly loam—SS fermentation after 3–6-hour cold maceration
- Blueberry compote & spice on nose, round, structured and balanced on palate
- Pair with grilled ribeye steak, tomato-sauced pastas and pork ribs

4. Vina Cobos Cocodrilo Corte 2019, Valle de Uco, Mendoza, Argentina

- 88% Cabernet Sauvignon, 6% Malbec, 2% Cabernet Franc, 2% Syrah, 2% Merlot
- From acclaimed winemaker Paul Hobbs-high elevation vineyards—4265 ft.
- 14 months in 14% new French oak, unfined
- Deep ruby w/black tones, spicy & elegant. Sweet spice, black fruit & graphite on palate
- Pair with Aged Alpine cheese, spicy fish stews and roasted lamb

Name: _____ Cell: _____ Email: _____

Thank you for being here!