

# Dot's



*Tasting Thursday*

*May 25, 2023*

**1. Pine Ridge Chenin Blanc-Viognier 2021**

- a. 80% Chenin Blanc, 20% Viognier, Clarksburg and Lodi, California
- b. Maritime and Mediterranean-style climates result in expanded flavors
- c. Chenin=lime, ginger; Viognier=floral, spicy, with hints of stone fruit
- d. First press blended with free run juice to magnify freshness-all stainless ferment
- e. Pair with shrimp and avocado toast, onion frittata and spicy cuisines

**2. Borgosan Daniele Malvasia 2020**

- a. 100% Malvasia, DOC Isonzo del Friuli, Italy
- b. Grape widely planted through the Adriatic region—Croatia & Slovenia
- c. Character based on harvest dates: ripe=fragrant & inviting; late=linear & austere
- d. Lees aging yields notes of lime blossom w/fresh, tangy ginger on the palate
- e. Pair with Cioppino, grilled snapper and firm cheeses

**3. The Dirty Pure Project “The Bomb” Red Blend 2019**

- a. 34% Grenache, 33% Merlot, 33% Cabernet Sauvignon, Napa Valley, California
- b. Negociant model used to source well-grown, sustainable & organic fruit
- c. Each vintage the blend changes-goal is to create a unique flavor profile annually
- d. Strawberry hard candy, red plum, toasty vanilla oak and sweet fig-soft & inviting
- e. Pair with pork tenderloin, chicken tacos and flank steak

**4. Leviathan Red Blend 2020**

- a. 56% Cabernet Sauvignon, 15% Merlot, 13% Petite Sirah, 7% Syrah, 5% Petite Verdot, 4% Cabernet Franc
- b. Andy Erikson-winemaker—finds the best fruit for each vintage—multiple AVA
- c. Red Hills, Moon Mtn & Coombsville fruit used—volcanic soils in each—FR cooperage
- d. 15 mo in 25% new oak—black cherry, cola & cocoa, w/fine grained tannins
- e. Pair with roast beef, smoked aged Gouda and sauce Bolognese

Name: \_\_\_\_\_ Cell: \_\_\_\_\_ Email: \_\_\_\_\_

*Thank you for being here!*