

Dot's



Tasting Thursday

June 8, 2023

1. Enrico Serafino Grifo Del Quartaro Gavi de Gavi DOCG 2021

- a. 100% Cortese, DOCG Gavi, Piedmont, Italy—founded 1878
- b. 6 Hectare vineyard, clay and marl soils create clear-cut character
- c. Sustainable, 10–25-year-old vines, extended lees contact and stainless aging
- d. Fresh and mineral-driven, with complex fruit and notes of petrol
- e. Pair with seafood risotto, grilled fish with lemon, and Focaccia

2. Marco Porello Roero Arneis DOCG 2021

- a. 100% Arneis, DOCG Veza, d'Alba & Canale, Italy “rascal or rogue”
- b. Sandy, calcareous soils, hand-harvested from three separate estate vineyards
- c. Temperature controlled fermentation and short stainless aging
- d. Intense and fruity with floral notes, white fruit and citrus on palate
- e. Pair with antipasti, roasted branzini and goat cheese stuffed peppadew peppers

3. Hoopes Vineyards Hoopla “The Mutt” Red Blend 2015

- a. 95% Merlot, 3% Cabernet Sauvignon, 2% Petite Syrah, Napa Valley, California
- b. A true “second label” utilizing second fruit selection—making it affordable luxury
- c. Whole berry 14-day fermentation, 50% new, 50% used French oak for 24 months
- d. Boysenberry & cinnamon backed by vanilla & brown sugar—ripe cherry & sandalwood
- e. Pair with double-cut pork chops, Ribeye steak with sea-salted fingerling potatoes

4. The Big Red Monster Cabernet Sauvignon 2018, 2017

- a. 86% 2018, 14% 2017, 76% Cabernet Sauvignon, 14% Tannat, 10% Petite Sirah—Paso Robles, California
- b. Extended maceration for 28 days w/two daily pump overs—allows max extraction
- c. All fruit destemmed and crushed prior to inoculation
- d. Dark, bold flavors of currant and blackberry, ripe and aromatic—juicy acidity
- e. Pair w/ pan-seared Filet Mignon, smoked Wisconsin cheddar and roasted veggies

Name: _____ Cell: _____ Email: _____

Thank you for being here!