

# Dot's



## Tasting Thursday

June 22, 2023

### 1. Tenuta Maccan Pinot Grigio 2021

- 100% Pinot Grigio, Certified sustainable, DOC Friuli-Venezia Giulia, Italy
- "Ramato", meaning skin contact for extra 2-3 days; more flavor & richness
- Stainless steel aging for 6-7 months on lees, lightly filtered, no fining--vegan
- Mineral rich soils lend herbal aromatics, peach & apple on palate, tangy finish
- Pair with roasted chicken, grilled shrimp and Mediterranean salads

### 2. Decibel Viognier 2021

- 100% Viognier, Hawke's Bay, New Zealand
- Daniel Brennan's vision since 2007, gravel, sand, silt & clay soils—excellent minerality
- Zero oak aging, restrained alcohol levels, careful, organic viticulture
- Massive florals & spice on nose, refreshing on palate w/apricot, quince & vanilla
- Pair with Thai food, blackened redfish and spicy Indian cuisine

### 3. Onx Indie Riot Red 2017

- 24% Grenache, 23% Malbec, 16% Syrah, 14% Petit Verdot, 7% Petite Sirah, 7% Tempranillo, 3% Cabernet, 3% Mourvedre, 2% Zinfandel, 1% Viognier—Paso Robles, California
- Stainless and bin fermentation, 16–25-day maceration—rich extraction & color
- Combo bladder & basket pressed; aged 9 months in 15% new French oak
- Bacon fat on nose, w/dark fruit, chocolate, cardamom & fig jam on palate
- Pair with charred Ribeye, meat-lover's pizza and aged cheddar fondue

### 4. Claudio Quarta Antica Masseria Primitivo 2018

- 100% Zinfandel, DOP Sicily, Italy
- Sustainable, organic viticulture and viniculture
- Concrete fermentation followed by aging in 2<sup>nd</sup> & 3<sup>rd</sup> fill French oak
- Classic & traditional, w/jammy richness up front and a smooth, silky finish
- Pair with grilled veggie pasta, Italian Wedding soup and roast goose

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

*Thank you for being here!*