

Dot's



Tasting Thursday

June 29, 2023

1. Bellissima Zero Pinot Grigio 2021

- a. 100% Pinot Grigio, certified organic and vegan, IGT Italy
- b. 60 days stainless aging, very fruit-forward and fresh style
- c. Zero residual sugar, bright acidity and balanced throughout
- d. Floral on nose w/hints of citrus, apricot and white peach
- e. Pair with stuffed artichokes, pickles and grilled summer vegetables

2. Domaine Zind Humbrecht Turckheim Gewürztraminer 2020

- a. 100% Gewürztraminer, Turckheim, Alsace, France
- b. Gravel and silt soils, average age of vines is 50 years
- c. Less sweet style due to harsher soils, perfect ripeness levels (earlier) & phenolics
- d. Complex & reductive, w/mineral & leather. Elegant & vigorous, bone dry!
- e. Pair with grilled prawns, spicy Indian cuisine and pan-seared flaky fish

3. AB Animal Malbec 2020

- a. 100% Malbec, Agrelo, Vista Flores, La Consulta, Tupungato, Mendoza Argentina
- b. Ernesto Catena—pure fruit expression w/minimal intervention-100% organic
- c. 50% aged 8 months in 50/50 French & American oak; 2nd and 3rd fill
- d. Strawberry jam, ripe and juicy—soft, lingering tannins
- e. Pair with Ostrich steaks, roasted Salmon and Duck breast confit

4. Ventisquero Grey Single Block Carmenere 2019

- a. 100% Carmenere, Maipo Valley, Trinidad Vineyard, Chile
- b. Block 5; Atypical soils w/5 levels of depth—clay-sand-stone-granite-pebbles
- c. 50% of fruit crushed, 5-day pre-ferment maceration, 32 additional tank days
- d. 18 months FR oak, 34% new. Deep cherry, blueberry & spice; fresh & full-bodied
- e. Pair with wild boar, pork shank and lamb

Name: _____ Cell: _____ Email: _____

Thank you for being here!