

Dot's



Tasting Thursday

July 6, 2023

- 1. Domaine Fournier Pere et Fils "Les Belles Vigne" Sancerre 2022**
 - a. 100% Sauvignon Blanc, Sancerre, France—13th generation
 - b. Flint, clay and limestone soils—perfect minerality and depth of flavors
 - c. Average age of vines 15-20 years, all estate-grown fruit, 222 acres total
 - d. Aromas of fruit, minerals and sea salt, chive & flint on elegant palate
 - e. Pair with fish tacos, grilled chicken salads and aged Pecorino Romano
- 2. Stolpman Vineyards "Umi" Roussanne/Chardonnay 2021**
 - a. 70% Roussanne, 30% Chardonnay, Ballard Canyon, Lompoc, California
 - b. Acidity & richness of the Roussanne is rounded & softened by the Chardonnay addition
 - c. "Nigori style"—no fining, filtration or settling—10 months in neutral French oak
 - d. 420 cases total production—orange blossom, lemon, guava, w/intense energy
 - e. Pair with Ahi Tuna Poke, Yellowtail Sashimi and Poulet Rouge
- 3. Austin Hope's "Troublemaker" Red 2016**
 - a. 57% Syrah, 15% Grenache, 11% Petite Sirah, 10% Mourvedre, 7% Zinfandel, Paso Robles, CA
 - b. Partial closed-top fermentation, 30% new French oak for between 14-26 months
 - c. Syrah=backbone, Grenache=red fruit, Petite Sirah=ruby color, Mourvedre & Zin=rusticity & zing
 - d. Jammy fruit, w/spice, tobacco, coffee and chocolate—velvety tannic finish
 - e. Pair with Asian Fondue, Burgundy Beef Stew and Anchovy Pizza
- 4. The Paring Red 2017**
 - a. 50% Cabernet Sauvignon, 20% Cabernet Franc, 20% Merlot, 10% Petit Verdot, CA
 - b. 7625 cases produced, unfinned, unfiltered, 55% new French oak for 22 months
 - c. Constant play between sweet and savory! Sandy soils—cool-climate vineyards
 - d. Grilled bread & herbs on nose, black plum & bright fruit on palate, refined finish
 - e. Pair with Antipasto, Braised Beef Ribs and Lamb Chops

Name: _____ Cell: _____ Email: _____

Thank you for being here!