

Dot's



Tasting Thursday

July 20, 2023

1. Durin Riviera Ligure Di Ponente Vermentino 2020

- a. 100% Vermentino, DOC Riviera Ligure di Ponente, Italy
- b. Small vineyard sites in Ortovero, Ponteratto, Garlenda and Ranzo
- c. Guyot-trained in Calcareous soils, no oak, top 30% of fruit utilized
- d. Delicate, herbal, and soft, w/flowers, honey, and citrus. Medium-bodied
- e. Pair with Pesto Lasagne, Squid Ink Risotto and Seafood stews

2. Bouvet-Ladubay Cremant De Loire Brut Excellence 2020

- a. 60% Chenin Blanc, 40% Chardonnay, Loire Valley, France
- b. "Tuffeau" stone soils (chalky limestone), 100 plots utilized
- c. Methode Traditionelle, with 12 months on lees after blending of cuvee
- d. Fine bubbles, hints of amber, toast, green apple, and lemon
- e. Pair with Aged Romano cheese, grilled Trout and Pasta Primavera

3. Hammeken Cellars Gran Pasas Monastrell 2020

- a. 100% Monastrell, DO Yecla, Spain
- b. 30+ year-old-vines, yields of less than 30hl/ha, 2-day cold maceration
- c. 15-day fermentation, then 6 months in new and neutral French oak
- d. Dark & rich w/ mature blackberry, herb, and chocolate. Concentrated & smooth
- e. Pair with grilled Venison sausage, Pork Ragout and Veal Shank

4. Kate Arnold Cabernet Franc 2020

- a. 100% Cabernet Franc, Beverly Vineyard, Columbia Valley, Washington
- b. 927 cases produced, sandy loam and Basalt soils, very warm site, less than 3 t/a
- c. Dry fermented, with partially new French oak for 14 months
- d. Raspberries, granite, and dark fruit, persistent finish, and soft tannins
- e. Pair with Braised short ribs, grilled Polenta and Smoked Gruyere

Name: _____ Cell: _____ Email: _____

Thank you for being here!