

Dot's



Tasting Thursday

August 3, 2023

1. Kumusha Chenin Blanc 2022

- a. 100% Chenin Blanc, Breedekloof, South Africa
- b. Winemaker/Somm Tinashe Nyamudoka, name means “home”
- c. Natural fermentation, vegan, fruit from 2 estate vineyards; dry-farmed
- d. 20% barrel aged for 6 months, remainder in Stainless and concrete tanks
- e. Pair with lemon & herb roast chicken, Caesar salad and grilled Grouper

2. Dopff & Irion “Cuvee Rene Dopff” Pinot Blanc 2020

- a. 100% Pinot Blanc, AOC Alsace, France—Chateau Riquewihr— “pearl of Alsace”
- b. Since 1549, hand harvested, aged on fine lees for 4 months, then stainless
- c. Named for founder Rene Dopff, dry-farmed and natural wines since inception
- d. Tropical fruits and almonds on nose, honey, cardamon and citrus on palate
- e. Pair with fried fish, curried chicken, and goat cheese

3. Damilano “Marghe” Nebbiolo 2020

- a. 100% Nebbiolo, DOC Langhe, Barolo, Italy—south-facing hillsides only!
- b. Founded in 1890, under 50 Hectares, calcareous and clay soils, elevation 1050 ft
- c. Named for the owner/winemaker’s sister, Nebbiolo is the oldest indigenous red
- d. Delicate red fruit on the nose, dry, tannic and full-bodied on finish
- e. Pair with roasted and braised red meats, wild game and aged cheeses

4. Far Niente Post & Beam Cabernet Sauvignon 2021

- a. 100% Cabernet Sauvignon, Napa Valley, CA (between Calistoga & Oak Knoll)
- b. Aged 17 months in 40% new French oak, blended from most exceptional lots
- c. Late season heat-spikes caused early ripening, fruit leaner than avg yet still rich
- d. Cassis, leather & coffee on nose, raspberry compote, flowers & spices on palate
- e. Pair with pepper-crusted Ahi Tuna, Prime Rib and Gorgonzola cheese

Name: _____ Cell: _____ Email: _____

Thank you for being here!