

Dot's



Tasting Thursday

November 2, 2023

- 1. Emiliana Organic Vineyards Capo Nativo Sauvignon Blanc 2022**
 - a. 100% Sauvignon Blanc, D.O. Valle De Casablanca, Chile
 - b. Shallow alluvial and sandy loam soils yield, concentrated aromas & flavors
 - c. Organically estate-farmed, light lees stirring, bentonite fining, low-yield vineyard
 - d. Grapefruit & lime up front, herbs, and white pepper on palate, fresh & smooth
 - e. Pair with shellfish, seafood chowders, and mild cheeses
- 2. Ancora Montepulciano D'Abruzzo 2020**
 - a. 100% Montepulciano, D.O.C. Chieti, Abruzzo, Italy
 - b. Natural yeast ferment on fruit from 30–50-year-old vines—warm & dry climate
 - c. 10-day skin contact, cellar aged for 8 months after secondary fermentation
 - d. Cherry & plum aromas, blackberry, spice & herbs on palate. Hint of chocolate
 - e. Pair with Beef Carpaccio, Pasta Ragout, and grilled sausages
- 3. The Big Red Monster Cabernet Sauvignon 2019**
 - a. 75% Cabernet Sauvignon, 19% Tannat, 6% Petite Sirah, Paso Robles, CA
 - b. Largest diurnal shift in CA wine country, forging monstrous fruit & racing acidity
 - c. Extended maceration (28 days), twice-daily pump overs, 70% neutral oak aging
 - d. Dark, rich fruit, crushed slate, hints of char and oregano, milk chocolate
 - e. Pair with Prime Rib, Humboldt bleu cheese, and hearty beef stews
- 4. Scattered Peaks Cabernet Sauvignon 2020**
 - a. 100% Cabernet Sauvignon, Pope Valley, Oak Knoll, Rutherford, Napa Valley, CA
 - b. Legendary producer Derek Benham, winemaker Joel Aiken
 - c. 4-day cold-soak, 3 daily pump overs create more supple wines w/ageability
 - d. Intense black fruit, Anise, vanilla, w/dark cocoa, sleek tannins, lingering finish
 - e. Pair with eggplant Parmesan, bacon-wrapped dates, and rich, Chocolate cake

Name: _____ Cell: _____ Email: _____

Thank you for being here!