

Dot's



Tasting Thursday

October 12, 2023

1. Dr. Loosen Red Slate Dry Riesling 2020

- a. 100% Riesling, Qualitätswein, Mosel, Germany
- b. 200-year-old family business, ungrafted vines on Red Devonian Slate soils
- c. Vines average 60 years, all sustainable farming, native yeasts, neutral oak only
- d. Well-balanced, w/great fruit, extreme minerality, and racy acidity—age worthy!
- e. Pair with grilled Halibut, Pad Thai, and roast pork loin with apples

2. Domaine Paul Buisse Touraine 2022

- a. 100% Sauvignon Blanc, AOC Touraine, Loire Valley, France
- b. Younger vines situated on the Loire River, in clay and limestone soils
- c. All-natural farming and pheromone-based insect control
- d. Grapefruit & apricot on nose, spice, soft texture, and lingering finish
- e. Pair with soft cheeses, pan-seared scallops, and fresh melon salads

3. Alto Los Hormigas “Colonia Las Liebres” Bonarda 2021

- a. 100% Bonarda, Lujan de Cuyo, Mendoza, Argentina
- b. Sandy loam & clay soils, pergola-trained vines @ 800m above sea level
- c. Certified organic, 10 days from crush to press, concrete aging
- d. Dark fruit, fleshy, rich, and juicy
- e. Pair with grilled Hoisin salmon, poulet rouge, and swordfish steaks

4. Austin Hope’s “Quest” Cabernet Sauvignon/Cabernet Franc 2021

- a. 50% Cabernet Sauvignon, 50% Cabernet Franc, Paso Robles, CA
- b. Semi-arid, rocky soils, organic farming, maritime-influenced weather
- c. Grapes vinified separately & aged in American oak for 18 months
- d. Fruit-forward, toasty vanilla, very grippy tannins
- e. Pair with French onion soup, Parmesan polenta, and grilled sausages

Name: _____ Cell: _____ Email: _____

Thank you for being here!