

Dot's



Tasting Thursday

October 19, 2023

- 1. Bailly Lapierre Cremant De Bourgogne Rose Brut NV**
 - a. 50% Pinot Noir, 50% Gamay, AOC Cremant De Bourgogne, France
 - b. Hand-harvested fruit from limestone quarry vineyards, two-stage certifications
 - c. 75% 1st-press; 25% 2nd-press, each varietal vinified separately, lees aged 12 mo
 - d. Fresh, tart & lively, w/red fruit, airy mousse, and dry softness
 - e. Pair with planked Salmon, Lamb stew, and pulled pork sammies
- 2. Weingut Familie Auer Element No. 7 Cabernet Blanc 2021**
 - a. 50% Sauvignon Blanc, 50% Regent (hybrid 1991), Tattendorf, Austria
 - b. 3rd-gen family producers, certified Biodynamic & fully sustainable
 - c. Calcareous gravel soils, moderate winds yield bright acid and mineral finishes
 - d. Subtle and racy w/hints of green pepper and fresh fruit
 - e. Pair with Thai and Vietnamese cuisine, sushi, and braised poultry
- 3. Emiliana Organic Vineyards Salvaje Syrah-Roussanne 2021**
 - a. 93% Syrah, 7% Roussanne, Casablanca Valley, Chile
 - b. Organic since 1998, certified Biodynamic since 2006, low-intervention winery
 - c. Syrah adds spice and dark fruit; Roussanne adds softness and balance
 - d. Lighter & juicy, w/hints of ripe fruit and white pepper, like Cotes du Rhone
 - e. Pair with Lamb Bolognese, veal Porterhouse and smoked pork shoulder
- 4. Catalina Ugarte Pais 2020**
 - a. 100% Pais, Ranquil, Itata Valley, Chile
 - b. 200-year-old vineyards at 280m, decomposed granite and clay soils
 - c. Hand-harvested, 90% destemmed, open-top ferment, neutral oak 10 months
 - d. Unfiltered, light-bodied, quaffable red
 - e. Pair with Greek meze, fatty fish, and grilled vegetables

Name: _____ Cell: _____ Email: _____

Thank you for being here!