

Dot's



Tasting Thursday

October 26th, 2023

1. Domaine Maurice Schoech Cotes Ammerschwihr 2020

- a. 85% Pinot Blanc, 15% Muscat, AOC, Alsace, France
- b. Family owned since 1650, 11 Hectare vineyard including 4 Ha of Grand Cru
- c. Certified organic, w/biodynamic practices, Clay substrates w/sandy loam
- d. Clean and thirst-quenching, w/ rounded citrus, chalk, and firm acidity
- e. Pair with Clams, roast chicken, and mild, soft cheeses

2. Broc Cellars Sogi 2022

- a. 85% Cabernet Pfeffer, 10% Zinfandel, 5% Cabernet Sauvignon, Lime Kiln, CA
- b. Dual-vineyard Estate wine, only 336 cs. produced, only place in CA for this grape
- c. Carbonic maceration necessary to tame tannins, native yeasts, low intervention
- d. Tart, spicy and peppery, with lighter tannic effect, perfect chilled
- e. Pair with Merguez, Ribeye w/red wine sauce, and Lamb cutlets

3. Pikasi Barbera 2020

- a. 100% Barbera, Brje, Vipava Valley, Slovenia
- b. 200 cases produced in total, winery just north of Triest, Italy
- c. Practicing organic, Marl soils, Mediterranean climate, only coarse filtering
- d. Youthful, unoaked, cherry, fennel, and slightly salty/bitter
- e. Pair with kebabs, pizza, and grilled burgers

4. Kate Arnold Cabernet Franc 2020

- a. 100% Cabernet Franc, Columbia Valley, WA
- b. 927 cs produced, 100% Beverly vineyard, warm site yields a low <3 tons per acre
- c. Crop lessened by 22% due to smoke damage—remainder untouched
- d. Dark, dark fruit, w/fruit present through mid-palate; tannic & structured finish
- e. Pair with Braised short ribs, grilled Polenta, and aged Cheddar cheese

Name: _____ Cell: _____ Email: _____

Thank you for being here!