

Dot's



Tasting Thursday September 14, 2023

- 1. Alice "Doro" Brut Nature Prosecco Superiore NV**
 - a. 100% Glera, Valdobbiadene, Veneto, Italy
 - b. 5Ha organic vineyard, glacial chalk soils, 35-year-old vines, full malolactic
 - c. Native yeasts only, initial fermentation 60 days on lees, 2nd in stainless
 - d. Mineral-laden, dry, and continuous bubbles—1700 cases produced
 - e. Pair with Burrata, cured meats and fruit salads
- 2. Cantina Tramin Kellerei Moriz Pinot Bianco 2021**
 - a. 100% Pinot Bianco, Sudtirolo, Alto Adige DOC Italy
 - b. 500m above sea level: Alpine climate, complex geology, Mediterranean sun
 - c. Gravel, loam soils, very low yields of 55hl/ha
 - d. Pear & citrus aromas, w/full body, and lingering, stony finish
 - e. Pair with Antipasti, grilled river Trout and roast chicken
- 3. Waghorn Family Wines "Astrolabe" Pinot Noir 2018**
 - a. 100% Pinot Noir, Marlborough, New Zealand
 - b. Fruit harvested from 4 estate vineyards from Wairau to Awatere
 - c. Silt, clay, limestone soils, all coastal influence, all fruit hand-picked-10 mo FR oak
 - d. Rich, concentrated earthiness, with abundant bright fruit, integrated acid
 - e. Pair with Lamb cutlets, Beef Bourguignon, and Goat cheese
- 4. Klinker Brick "Farrah" Syrah 2020**
 - a. 100% Syrah, Farrah Vineyard, Mokelumne River AVA, Lodi, California
 - b. Low-input vineyard, 1st in Lodi w/ a 90+ pt. wine, yield < 4T/acre-5k cs produce
 - c. Cold-soak 48 hrs., 40% BF in new FR oak, aged 15 mo in 40% new FR oak
 - d. Dark Garnet, w/raspberry & tobacco on nose, Pomegranate & spice on finish
 - e. Pair with Osso Buco, mushroom Risotto, and grilled meats

Name: _____ Cell: _____ Email: _____

Thank you for being here!