

Dot's



Tasting Thursday

September 7, 2023

1. Do Ferreira Albarino 2022

- a. 100% Albarino, D.O. Meano, Salnes Valley, Rias Baixas, Spain
- b. Decomposed granite soils, organic farming, only indigenous yeasts used
- c. Hand harvested, sorted, and vinified in small lots; vines 20-120 years old
- d. Serious, balanced, & dry, w/developed aromas, vibrant acid & stony finish
- e. Pair with Sardines, Octopus and Manchego Cheese

2. The Vice "Brooklynites 5.0" Orange Gewurztraminer 2022

- a. 100% Unfiltered Gewurztraminer, Carneros, Napa Valley, CA (Malek Amrani)
- b. Certified vegan & organic, record low yields for vintage, concentrated fruit
- c. 8 months concrete egg aging, fermented to complete dryness—zero RS!
- d. Floral, spicy aromas, w/tropical fruit, and very balanced acidity
- e. Pair with honey-glazed duck, Fois Gras Terrine, and quiche

3. Lemelson Vineyards "Thea's Selection" Pinot Noir 2021

- a. 100% Pinot Noir, Willamette Valley, Oregon
- b. Fruit harvested from 3 estate vineyards, organic, indigenous yeasts
- c. 15 months aging in 25% new French Oak, unfinned and unfiltered
- d. Earthy nose w/black cherry, currant, plum and black tea on palate—silky smooth
- e. Pair with charred veggie skewers, root-vegetable risottos and pulled pork

4. Quest by Austin Hope Cabernet Sauvignon/Cabernet Franc 2021

- a. 50% Cabernet Sauvignon, 50% Cabernet Franc, Paso Robles, CA
- b. Harvested from 4 distinct regions, w/unique soils, individually vinified
- c. Aged 8 mo in neutral American oak, 3 months in 65% new American oak
- d. Herbaceous up front, w/earth, black fruit & chocolate on finish
- e. Pair with grilled Lamb burgers, eggplant caviar, and well-seasoned steaks

Name: _____ Cell: _____ Email: _____

Thank you for being here!