

Vino Amore Tasting, February 4, 2012

Pratsch Gruner Veltliner 2011 \$12.99

From: Austria

Tasting Notes: This white gold wine opens with a mild Bartlett pear bouquet with notes of wet stone and lily of the valley. The palate is medium bodied, crisp, and lively with mineral infused pear, lime, and notes of white pepper. The finish is very dry and refreshing.

Serve With: Grilled white fish, salads, cream or butter sauces, new potatoes.

Eric Chevalier Chardonnay 2010 \$14.99

From: Loire Valley, France

Tasting Notes: A noseful of minerals greets you. Pure Chardonnay fruit and plenty of terrior drive the flavor. The source of this character is a vineyard full of sandstone, silex, and quartz. Crisp, clean, flinty, and easy to down.

Serve With: Seafood, poultry, cheese platters, creamy soups.

Villa Wolf Pinot Noir Rosé 2010 \$13.99

From: Pfalz, Germany

Tasting Notes: Made with a brief maceration (four to six hours) to extract a lovely salmon color from the grapes. It is light and refreshing, with deliciously bright fruit flavors and a clean, zippy finish. Crisp acidity and mouth-watering fruitiness make it an excellent choice for summer sipping.

Serve With: Appetizers, seafood, smoked salmon, summer party buffets.

Clayhouse Cabernet Sauvignon 2007 \$12.99

From: Paso Robles, California

Tasting Notes: This Cabernet Sauvignon is driven by red fruit flavors (cherry and plum), complemented with dusty oak, coffee, and slight green olive nuances. It's rich and soft in the mouth, with a toasty, dry finish of fine, dusty tannins.

Serve With: Beef, mushrooms, stews, roast poultry.

Antu Ninquen Syrah 2009 \$17.99

From: Colchagua Valley, Chile

Tasting Notes: Deep, brooding, inky purple in color with an aromatic nose dominated by ripe black fruits and smoky oak. The palate is full bodied and concentrated, dripping with spicy blackberry fruit and toasty vanilla oak, finishing soft, supple and rounded.

Serve With: Rich dishes such as pan fried lamb cutlets with a cranberry and port reduction, braised beef fillets with a Syrah sauce, or mature cheeses.