

August 3, 2016 / TASTING NOTES

2015 Mont Gravet Cotes de Gascogne



\$7.99 Purchase from Winestore

You may think you've never had Colombard before, but you likely have – it is traditionally used alongside Ugni Blanc for Cognac and Armagnac, the famous Brandys of Southwest France. Modern vintners are revisiting this previously under-appreciated grape, and finding that it produces excellent light, refreshing wines similar in profile to Chenin Blanc and Sauvignon Blanc. Comprised of 100% Colombard, which is a relative of Chenin Blanc, this wine has a paradoxically crisp yet creamy texture that added life to all of the flavors on the plate. The palate is bright and cheerful with touches of pineapple and mango, a faint “green note” reminiscent of kiwi, and a flinty mineral touch that hangs on for a while. It is nicely dry and low in alcohol — a great companion to most any food.

FOOD: Oysters, seafood pasta, spicy-and-light fare, holiday parties



2013 Jones Von Drehle Petit Manseng

\$24.99 Purchase from Jones Von Drehle

COLOR: Pale straw

AROMA: Fresh pears with hints of tropical fruit and citrus in the background

FLAVOR: A full bodied white wine with an alcohol level to rival most reds. What caught your attention in the aroma does not disappoint in the mouth, it is full of fleshy fruit that continues through to the finish. It ends with crisp, lip smacking acidity tempting you back for another taste immediately. Go ahead...indulge.

FOOD: This wine will pair with a wide variety of fish, shrimp, scallops, lobster, oysters, creamy pasta, strong cheese such as Camembert, Munster, Brie, Roquefort, Stilton, Limburger.



2014 Giacomo Grimaldi Dolcetto d'Alba

\$12.99 Winestore

The Dolcetto grape was once a delightful addition to the table as food only, not as wine. But a few decades ago, a few people got smart and applied modern winemaking techniques (think stainless steel and jacketed fermenters) and now we can drink Dolcetto as a fruit bomb, along with its slightly gritty tannins. Apply charcuterie, grilled chicken, whatever you're having for dinner. Overall, a big, structured wine, packed with fruit, licorice and spices and great length making this wine able to stand up to the heartiest of foods.

FOOD: Pair with any rich chicken or pork dish. Would work well with a Moroccan dish or anything with a lot of rich flavors.



2010 Domaine Vindemio Cotes du Ventoux Regain

\$9.99 Winestore

90-93 Points: The Rhone Report

A blend of 70% Grenache and 30% Syrah, the 2010 Domaine Vindemio Côtes du Ventoux Regain (aged all in stainless steel) is a beautifully proportioned Côtes du Ventoux that delivers loads of pure black cherry and currant styled fruit that's intermixed with damp earth, licorice, violets, and pepper like qualities on the nose. Medium to full-bodied and serious on the palate, with a gorgeously textured mouth feel, notable concentration, excellent freshness, and a chewy, tannic finish, this overall pure, balanced red and has more than enough structure and depth to keep it showing well for 5-6 years (if not longer)."- *The Rhone Report*

FOOD: It's tannic structure and depth of flavor allows you to pair with many foods. The tannins will offset and enhance a fine steak with rich sauces. Try it also with duck; the fat in this game meat will literally help the wine explode with flavor and impact on your tongue.



2014 Andezon Cotes Du Rhone

\$9.99 Winestore

Winestore: I hate to get all worked up about old vines, because there are great wines made from vines both young and old. Still, when you have century old vines managed by this great Rhone producer, and a remarkable track record for deliciousness, things tend to work out. And so they have here. This is pretty silly value.

Online Notes: This cuvee (usually 90% Syrah and 10% Grenache) Domaine d'Andezon Cotes du Rhone is violet in color. The Syrah offers a lot of aromas on the nose including black fruit. The mouth is prevalent with spices of licorice and black olive with minerality, especially graphite and soot. This wine will continue to develop over time bringing more complexity and power.

FOOD: Pairs well with hearty meats, such as game.