

**Renwood- Zinfandel- 1994***Amador County - Old Vines*

Very nice, rich fruit that explodes upon impact but quickly dissipates. The finish is predominantly mild oak with lingering traces of fruit.

FOOD: Went well with basic pasta and tomato sauce.
\$16.50

Renwood- Zinfandel- 1994*Amador County - Old Vines - "Grandmere"*

BIG, tight, broad & deep. Plenty of BIG fruit dominated by rich complex cherries. Very long lasting! Wine provides a smooth taste throughout the palette!

Yummy award & **WineSnob Blind tasting winner!**

FOOD: From pasta to ribs.....awesome!
\$26.50

Alderbrook- Zinfandel- 1995*Sonoma - Old Vines Old Clone*

Great! Big fruit that lingers nicely. Finish follows with skins, berries, citrus and a hint of oak. Outstanding value!

Yummy award & **WineSnob Blind tasting runner-up!**

FOOD: Italian food.... Try anything!
\$11.50

Cline- Zinfandel- 1995*California*

Nice, fun fruitiness with a bit of floral and spice. A much lighter style zin, but nice. Pales in comparison to Rabbit Ridge.

FOOD: Stay with mild sauces on pasta, not too spicy!
\$10.00

Rabbit Ridge - Zinfandel- 1995*Sonoma County*

Very nice, fruity. This wine gives a bit of a lighter impression, for a zin, as the fruit consists mostly of apples & pears, then finishes with a surprise of citrus! Long lasting & consistent. Quite enjoyable.

FOOD: Held up to pasta in red sauce with sweet & hot sausage.
\$13.00

Pezzi King - Zinfandel- 1994*Dry Creek Valley*

Big & Spicy. More spice than fruit, a bit overwhelming (unless you like lots of spice). The bigness hangs throughout. A bit "pricey" for the quality.

FOOD: Heavily spiced Italian food.
\$19.50

A. Rafanelli - Zinfandel- 1994*Dry Creek Valley*

Although unfair, this wine was compared to the best zins of a blind tasting (after wrappers were removed). Was very enjoyable, although given the timing of actual tasting, it did not match up to the top two place winners.

FOOD: Was tasted without food and with other zins - but should follow the food association of other zins listed here
\$19.00

Mer et Soliel - Chardonnay - 1994*Central Coast California*

Full bodied white wine, lots of fruit, so much it almost tastes sweet. Butter is abundant, especially in the quick starting palette. Finish maintains butter and is augmented with nice spice.

Yummy award

FOOD: Awesome with fresh mozzarella & roasted peppers.
\$32.99 - Ouch!

Caymus - Sauvignon Blanc - 1995*Napa*

Very nice. This wine will be appealing to a wide number of palettes. A very nice balance of "Light Butter" "Light Fruit" & "Light Spice". Very nice summer time wine. Good value.

FOOD: Was nice right before meal and while picking!
\$12.99

Malolactic Fermentation:

Conversion of stronger malic acid, naturally present in new wine, into weaker lactic acid and carbon dioxide. It is accomplished by lactic bacteria, which are naturally present in most established wineries but have to be cultured and carefully introduced in newer establishments where malolactic fermentation is desired.

This process almost never precedes the alcoholic fermentation, and therefore is often called "secondary" fermentation.

Malolactic fermentation can often add flavor and complexity to both red & white wines. Most common is the buttery smell and flavor found in many chardonnays!

Feel free to volunteer any information on a wine you tried, a fact, a question, or thought!

Just email it to me, the Wine Snob!!

This is an active solicitation!

