

**Eberle - Viognier- 1996***Paso Robles*

Aroma is abundant with hints of champagne! Yummy sexy and inviting! Might even make a nice perfume! Awesome peaches in butter followed by hints of honey-suckle and apricots. The flavors vary with every sip... reminiscent of a Riesling (the peach), Chard & Sauv blanc mixture. Absolutely Yummy!

Yummy award

FOOD: Versatile, From alone to smoked turkey and everything in between.

\$20.00 plus shipping, available only from winery- 2 btl limit

Domaine Clavel - Coteaux du Languedoc- 1995*France*

Great big nose. Initial palette brings on sweet plums followed by a hint of black cherries and significant delicious apples among other fruit. The apples meld gently into a nice mild oak finish.

Yummy award & great value. Robert Parker 90 pts.

FOOD: Great with grilled porterhouse steak in a port demi-glace \$9.50

DeLorimier - Mosaic - 1994*Alexander Valley - Red blend*

Nice Broad wine demonstrating complexity which is exhibited in breadth and depth with a variety of flavors and solid oak finish. Three of the four grapes are distinctive (cab, merlot & malbec). Wine is delicious and complex but individual fruit flavors are difficult to identify because the grapes blend so wonderfully together.

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

FOOD: Red meat or Italian food

~\$20 available only @ winery

Caymus - Cabernet Sauvignon - 1994*Napa Valley*

Far too tight for a descriptive evaluation. Robert Parker gave this wine 94 points. Very rich, somewhat smoky and overwhelming without food. Will certainly mellow with age into a delicious wine. Should be drinkable in 99.

FOOD: Was tasted without food and with other cabs

\$35.00

Dominus - Cabernet Sauvignon Blend - 1994*Napa Valley*

Full bodied and extremely broad. Again too young but this wine is awesome. Although tight, provides plenty of fruit, tobacco and some chocolate with a delicious oak finish.

Yummy award

FOOD: Awesome with Char grilled steak.

\$78.00 - Ouch!

Christopher Creek - Petite Syrah - 1992*Sonoma*

The fruity start invites you to savor lots of great fruit, big berries, black & red cherries, a spark of pear and a delicious oak finish

FOOD: Great with pasta and spicy sauce and sausage!

\$15.00 sporadic availability

Morro Bay - Chardonnay - 1995*Central Coast*

Light fruit and vanilla with a hint of butter. Spicy finish that requires the accompaniment of food. Great Value.

FOOD: Nice with catfish and cheese plates.

\$9.60 - good value!

★★★ GUEST SUBMISSION ★★★

*From the Wine Snob - Chris Connors***Kenwood - Sauvignon Blanc - 1995 - Sonoma**

I will boldly go where you are afraid to go. Yes, I try the wines for less than \$10. Although I walk through the valley of the screw cap, I fear no evil so long as the bottle is full.

Clean, crisp and a little spicy.

FOOD: Great with grilled salmon, swordfish and chicken.

Stands alone fine even after a couple of beers. At \$9 a bottle, buy a case - drink it over a weekend.

NOTE: Editors note for those who are not familiar with the author of the Wine Snob, any references to food will most likely imply that it was grilled.

Oak Aging:

The process of aging a wine in contact with oak. This typically involves Barrel maturation, aging the wine in relatively small oak containers, although the phrase may also be used for cask aging in larger oak containers, & can even be used for wines exposed to the influence of oak chips. Wines thus treated may be described as oaked. Too oaky is a term usually applied to wines too heavily influenced by wood flavor, which smell and taste more of wood than fruit, & may be aggressively tannic & dry.)

**Oak Toast:**

The process applied to oak barrels when forming its shape over a heat source (one of the steps in barrel making that most obviously affect eventual wine flavor). The heat source, usually oak fire, also inevitably toasts the inside of the barrel to a degree that varies according to the heat of the fire and the length of time the barrel is held over it. This heating process dramatically alters the wood's physical and chemical composition. The toast provides a buffer between the alcohol in the wine and the tannins in the wood. In general, the less the barrel is toasted the the more tannins and other wood characteristics will be leached into the wine by the alcohol. Wine matured in lightly toasted barrels therefore tend to taste oaky, woody, while wine matured in heavily toasted barrels is more likely to taste 'toasty' or 'spicy'.