



Eberle - Cunoise Rose - 1996

Paso Robles

Certainly a wine not typical of the wine snob's review, however, I am a member of the Eberle quarterly club. Despite the blush color, this wine is quite pleasant with dry light fruit & numerous hints that it is a truly derivative of a red grape. It's greatest asset is that it is probably the most useful tool in weaning those you love from that wicked white zin! However, only for those you love as white zin creates a cash inflow for our beloved wineries! FOOD: Good accompaniment to shrimp & other light appetizers. \$10.00

Meeker - Sixth Rack Red Table Wine

Dry Creek Valley

The blend is quite impressive, Cab Franc (39%), Merlot (30%), Grenache (19%), Cab Sauv (12%). However, given the price of \$8* one cannot expect spectacular, not even from Meeker! It is a pleasant wine with lively fruit and a bit of tannins. Overall a medium light body wine well worth the price.

FOOD: Did not hold up well to steak, try with pork chop/chicken.

\$8.00 plus shipping. *Shipping will vary with quantity.

Meeker - Merlot - 1995

Dry Creek Valley

Wow. Very big and far too tight to pass immediate judgment. Wine was 6 months before its time but Meeker recommended tasting ASAP as quantity was extremely limited. I could detect qualities that would most likely evolve into a great Merlot, but it was so young & tight I can not justify \$20 plus shipping to purchase more since I am still green at speculation of wine maturation. Knowing Meeker, there is a high probability that it will be a fine wine in a year or three!

FOOD: Red meat or Italian food

\$20 plus shipping

Concha Y Toro - Cabernet Sauvignon - 1994

Maipo Valley, Chile - Don Melchor Private Reserve

Big, fruity and delicious. Probably the best Chilean wine I have experienced. Lots of berries and plums followed by a perfect amount of spice and tannins.

Yummy award

FOOD: Went great with veal in a Madiera sauce.

Price: It was a gift... but I can check availability/price.

Rosemount Estate - Grenache Shiraz Blend - 1996

South Eastern Australia

Medium bodied and lengthy throughout the entire palette. Lots of fruit with significant spice (spice consists primarily of black pepper). Predominantly apples, plums and berries bursting from the initial contact with the palette and lasting long after.

Yummy award

FOOD: Went very well with chicken in a light brown sauce with rosemary, mushrooms, fresh tomatoes & garlic.

Price: It was a gift... but I can check availability/price.

Casa Lapostolle - Merlot - 1995

Rapel Valley, Chile

Rich big cherries & berries, tender oak and spice. This wine starts off with a huge burst of fruit followed by a nice but almost sudden finish.

FOOD: Went well barbecue pork chops.

\$15.00 sporadic availability

Callaway - Reisling - 1992

Temecula Valley

Light fruit which is pleasant initially but quickly fades to an almost sour finish.

FOOD: Why bother ruining any food.

\$8.00

*** GUEST SUBMISSION ***

From the Wine Slob - Chris Connors

Casa Lapostolle, Sauvignon Blanc, Colchagua 1995 (Chile).

First taste is like fruit juice but don't stop until you hit the bottom of the glass & you'll be surprised by the finish. Talk about finish, you can finish more than a case of this \$6/bottle wine for less than one bottle of last Snob's recommended Dominus Cab at \$78. This is a sit by the pool wine, great with munchies, like colossal shrimp and dill quickly cooked on the grill. You can try their 1995 Merlot for \$6, has some Zin like qualities.

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 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'.