

# Wine Snob



## Guiding the wine Neophyte

Discovering great wine and food pairing  
Experiencing Wine Country

Contact the Wine Snob @ [VinoSnob@aol.com](mailto:VinoSnob@aol.com)

### **Cline - Mourvedre 95 (Mataro)**

*Contra Costa County - Ancient Vines*     **\$20**

Big rich and juicy fruit stand up and greet the palette! Flavors of Cherries, berries and more fill your mouth in a delightful fashion. Flavors are long lasting with hints of chocolate and vanilla on the finish.

**Yummy**

**FOOD:** Went excellent with a spicy red meat sauce over pasta.

### **DeLorimier - 96 Sauvignon Blanc**

*Alexander Valley*     **\$10**

Oh yes! Crisp and refreshing! Citrus flavors invade the palette with just enough acidity to hold up to substantial foods. The pleasant finish lasts just long enough till it's time to take another sip!

**Yummy**

**FOOD:** Try with spicy crab cake, shrimp cocktail or grilled catfish.

### **Jean Marc Brocard - 96 Chardonnay**

*Domaine Sainte Claire, France*     **\$10**

A very robust nose entices you with fruit and yet the taste never masters the flavors suggested by the aroma. As the wine breathes & warms, closer to room temperature, the flavors sharpen more typical of a burgundian style, however nothing to get real excited about as the nose would suggest. I enjoyed this wine with my colleague, the "wine slob" and he states, "it was fun to taste once but I wouldn't go out of my way to buy this wine"

**FOOD:** We drank it alone, refreshing, perhaps a lighter style cheese.

### **Enate - Tinto (cab/merlot blend)**

*Somantano, Spain*     **\$8**

Pleasant, cherries on initial palette. Light green grapes, hints of apple and pomegranate. Oak and light pepper on finish. Full taste, but medium body.

**FOOD:** Went well with a light pasta dish and grilled chicken.

### **Torres - Gran Coronas - Cabernet Sauvignon Reserve**

*Spain*     **\$14**

Very nice nose. Light fruit on initial palate. Smooth, melodic fruit. A lighter style cab with a hint of cherries, pomegranates & spice. Surprisingly, this wine had an abundance of Pinot Noir characteristics overall. The finish was very smooth with light oak that fades as the wine breathes. Very nice overall.

**FOOD:** Paired well with veal parmesan.

### **Lockwood - 95 Syrah**

*Monterey*     **~\$15**

Lighter style on initial palate, opens to medium body fruit. Finish is slight oak with a hint of an almost undesirable sourness reminiscent of apple skin. With the right food that "sourness" may not exist. The fruit is indistinctive, perhaps cherry & hints of unripe peaches. Good to Very good.

**FOOD:** Participated in tasting without food.

### **Le Crema - 96 Chardonnay**

*Sonoma Coast*     **\$20**

Lighter on the oak than traditional California chards, thankfully. Nice fruit, medium body. Good wine but Meridian is on par or better for a lower price!

**FOOD:** Crab cake overwhelmed it, might be better with light cheese.

### **Silverado - 96 Sauvignon Blanc**

*Napa Valley*     **\$11**

Not bad, followed the Le Crema Chard just fine (above). I'd venture to guess that if compared to the Kenwood Sauvignon Blanc, the Silverado would not fare favorably (good wine but must keep comparative \$ perspective). Good!

**FOOD:** Went very well with crab cake.

### **Santa Rita - 96 Pinot Grigio**

*Chile*     **\$Email for info**

Great nose... but it ends there. A very light style wine with little body or anything else for that matter!

**FOOD:** Barely held up to saliva!

### **Wild Horse - 95 Pinot Noir**

*Paso Robles*     **\$Email for info**

Far too light! The Wine Snob likes his reds to have a bit more punch!

**FOOD:** Perhaps crackers!

### **Covey Run - 95 Cabernet Sauvignon**

*Columbia Valley, Washington*     **\$13**

As expected, bigger than the Wild Horse Pinot Noir but a bit acidic. It's not a big complex wine as normally expected from a Cabernet. Lately, many Washington cabs are falling far short of the robustness realized in California. Not too bad, with the right food. May be a good buy if found on sale!

**FOOD:** I would suggest a pasta like a Prima Vera or Alfredo sauce.