

Wine Snob



Guiding the wine Neophyte

Discovering great wine and food pairing
Experiencing Wine Country

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Eleven Oaks - Sauvignon Blanc 96

Santa Ynez Valley - California \$19

From the first sip it is obvious this is a special treat. A rich creamy viscosity soothingly coats the tastebuds and everything else in its way with a buttery texture. But that's just the beginning of this ecstasy. Soon after the butter & cream follows an abundance of big and rich fruit, specifically pears, peaches, and light melons. The fruit medley is delightful till it finally tires and finishes with the perfect mix of spice and oak on the finish!

Absolutely **Wicked Yummy** but hard to find!

FOOD: Anything! Believe it or not, this wine held up to a grilled steak!

La famiglia de Robert Mondavi - Pinot Grigio 96

California \$12

Smooth! A soft touch of cream. Followed by a subtle blend of sour apples, pears and melons, accompanied by a hint of cinnamon. Together the blend of fruit and spice casually tapers into soft spicy finish with a hint of pomegranates on the afterglow!

Yummy

FOOD: Achieved synergy with grilled shrimp in a LaRou marinade.

Conado de Haza - 96 (Tempranillo)

Ribera Del Duero -Spain \$16

The nose emits an aroma that is earthy with overtones of walnuts and smoke. Before tasting however, allow this bottle to breath at least an hour, (decanting will certainly help expedite the process). Once awakened from its sleep, the fruit displayed varies from heavy apples with light pears to red and black cherries. The lighter fruit of apples and pears rest on an ever present bed of varying cherries. Despite being a medium body wine, this almost yummy bottle consistently knocks on the "full body" door with hints of chocolate and tobacco. Should mature a bit with time and could be cellared for up to 3 years.

FOOD: Paired very well with veal in a roasted pepper ricotta sauce.

de Lorimier - Spectrum 96 (Sauvignon Blanc/Semillon)

Geyserville, California \$14

Fresh, bright, nice acidity balanced with a medley of apples, pears, melons and honey suckle. The medley is nestled amidst a medium creamy & buttery texture providing a transition to the mild spice & light oak finish.

Yummy

FOOD: Extraordinary with crab stuffed manicotti with saffron cream sauce.

Teldeschi - Zinfandel 92

Dry Creek Valley, California \$15

This wine comes very close in several aspects typically associated with great zins. However, none seem to make the complete mark. Cherries are present but either finish to quick or are overwhelmed by the overly alcoholic style. Further, the alcoholic style of this bottle results in a highly astringent palette that results in a masking effect of almost any fruit that may be present. Even the spice has difficulty reaching recognition amidst the astringency. It is certain that some prefer this style zin, however this publication would suggest the wine is rather disappointing.

FOOD: Perhaps a rich red sauce with Italian style sausage

Teldeschi - Zinfandel 93

Dry Creek Valley, California \$16

Still a bit tight and perhaps will mature with time. Despite bright apples, significant apple skins, cherries and hints of pomegranates, this wine never seems to come together. Mild pepper lingers from start to finish. Rather thin for a zin, but a well blended palette in a smooth fashion that finishes with everlasting pepper, some spice and a touch of oak.

FOOD: Tasted with veal in a pink tarragon cream sauce. Although the aforementioned dish brought out fine characteristics in this wine, it was not the ideal accompaniment. A better wine is recommended.

Chewing the Skins

Popular European wines by Grape Varietal - A handy guide!

European Wine

Grape Varietal

Bordeaux.....	Merlot or Cabernet Sauvignon (blend)
Burgundy.....	Pinot Noir
Côtes du Rhone.....	Syrah
White Burgundy, Chablis.....	Chardonnay
Sancerre, Pouilly-Fume.....	Sauvignon Blanc
Condrieu.....	Viognier
Chianti, Brunello.....	Sangiovese
Barolo.....	Nebbiolo
Rioja.....	Tempranillo
Shiraz (Australia).....	Syrah