

# Wine Snob



## Guiding the wine Neophyte

Discovering great wine and food pairing  
Experiencing Wine Country

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### **"B.C. Wines" Bohemian Cellars - Syrah 96**

*Russian River Valley, CA*    **\$16**

A new winery entering the scene. Shon, the founder, has a trail of great wines and is making an elegant debut. Fresh out of the bottle, the Syrah delivers a big up-front fruit explosion that wows the palate full of apples, cherries & green grapes. Given a half hour to 45 minutes, it opens quite substantially where the apples & green grapes fade gracefully. The former flavors are displaced with an abundant variety of cherries. The previous up-front fruit explosion migrates to the middle palate as extremely rich black cherries reign. A hint of licorice compliments the cherries just before complex spice appears to introduce a deliciously light oak on the finish.

**Yummy**

**FOOD:** Grilled Veal loin chop and risotto.

### **deLorimier - Sangiovese 97**

*Alexander Valley, CA*    **\$18**

Whew, a quick and immediate burst of fruit and spice "kicks off" this robust Italian varietal. Certainly unlike the Sangiovese that is commonly associated with Chianti. The fruit explosion is a mixed bag of dynamic fruit with a strong presence of cherries and plums. The accompanying spice is big with significant pepper. The fruit seems endless as mid palate introduces stronger spice and graduates to the finish of oak, tobacco and lingering cherries. Still tight, this Sangiovese should lay down a few years but should continue to be awesome within the next 3 years. If drinking now... let breathe a half hour.

**Wicked Yummy**

**FOOD:** Awesome with both Spaghetti & Italian sausage as well as grilled shell steak with a roasted garlic glaze.

### **Zaca Mesa - Chardonnay 97**

*Santa Barbara, CA*    **\$12**

Recognize that when chilled, often subtle flavors in wines are masked, and in the case of this wine, chilling causes an appearance of being rather simple. When allowed to temper, this medium body wine is relatively crisp with nice tones of citrus. Grapefruit dominates the citrus and is complimented by some apple, vanilla and spice. Although the style of this Chardonnay is different from Meridian, it would be interesting to compare side by side considering the price parity. A very nice wine in a reasonable price range

**FOOD:** Pair very well with artfully prepared spicy lump crab meat.

### **TRIA - Syrah 94**

*Dry Creek Valley, Sonoma, CA*    **\$19**

Big and forward front palate that is full of fruit. Included in the plethora of fruit flavors are cherries, pomegranates, apples, strawberries, boysenberries and currants. When the fruit is exhausted, mild, yet firm spice sets the stage for a semi-sweet chocolate and oak finish. This Syrah delivers a long palate with bold flavors front to finish... pretty awesome!

**Yummy**

**FOOD:** Extremely well with barbecue pork chops and fresh spinach

### **Chateau Souverain - Zinfandel 94**

*Dry Creek Valley, CA*    **\$12**

A very impressive and delightful nose introduces this zinfandel. This wine attempts to achieve characteristics of two common styles of zins, both spicy and fruity. Although it achieves both, it seems to have resulted in the sacrifice of substantial body therefore moving it into the medium body category and a lighter style zin. After a bit of acidity on the initial palette, the fruit and spice are well balanced and well blended exhibiting little as far as distinctive fruit, however, cherry sneaks in on an infrequent basis just prior to the finish. Certainly a nice wine with non-traditional applications.

**FOOD:** Nice with seafood medley in a lightly spiced tomato based broth.

### **Santa Maria di Ambra - Chianti Riserva 95**

*Chianti - la Bigattiera*    **\$15**

Very well balanced Chianti begins with a cherry nose. The first exposure to the fruit is spicy augmented with dry light cherries. As it opens (45 min), a trace of leather & smoke break free to introduce an oaky finish.

**FOOD:** Great accompaniment to spicy scungilli & calamari over linguine.

### **Cosentino - Cabernet Sauvignon**

*Napa, CA - "unfined"*    **\$20**

Big lively fruit jumps out of the bottle immediately after opening. Primary fruit is cherry, big, rich, black and concentrated. Other fruit flavors are present but barely discernible, however, a perfect touch of milk chocolate slithers in insidiously and lingers long into the mild oak on the finish. Both the cherries and the milk chocolate are ever present from mid palate until the next sip. This wine is "very" ready to drink and should drink well for the next few years. Certainly not a cellaring item. "Damn near yummy!"

**FOOD:** Perfect accompaniment to a grilled porterhouse steak covered with port caramelized peppers & onions.