

Wine Snob



Guiding the wine Neophyte

Discovering great wine and food pairing
Experiencing Wine Country

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Menyvale - Starmont Chardonnay 97

Napa, CA ~\$15 **Yummy**

When chilled, this chard exhibited fruit throughout the palate with some mild spice. Surprisingly, it did not possess the typical California characteristics of heavy malolactic and heavy oak. As the wine loses its chill in the glass; distinct citrus emerges primarily consisting of grapefruit laced with fig. Accompanied by bread, the prominence of flavors was enhanced greatly with pears, vanilla and butter filling the forward palate, thereby providing an elegant introduction to the citrus. The less chilled wine exposed a viscous full mouth feel that tempered the spice and oak on the orchestrated complimentary finish.

FOOD: With bread alone the wine was very robust, a spicy crab risotto challenged the wine greatly, resulting in a synergistic pairing.

Menyvale - Hillside Cabernet 96

Napa, CA ~\$18 **Very Good**

Full body... With mild initial black cherries that increase in intensity and blend with spice and oak on the finish. The fruit is a concentrated mix of cherries and black berries that linger long into the tasty finish.

FOOD: Nice with Rich Polenta and Mushroom duck jus in a Balsamic glaze.

Marchesi - Marchesi Di Barolo 90 Riserva

Barolo, Italy \$45 **Yummy**

Very nice! Big cherries that stretch throughout the limits of the palate. Continued concentrated and abundant fruit adds a very nice robustness. The flavors linger long into the finish where it blends gracefully with a great oak. Delicious in an elegant Italian style!

FOOD: Paired well with Veal Loin in a red wine sauce.

Rabbit Ridge - Mystique 97 Sauvignon Blanc/Semillon

Sonoma, CA ~\$9 **Good**

Bright and crisp with hints of citrus riding atop the vanilla foundation that gracefully segues to a rich and spicy finish.

FOOD: Linguine with Shrimp & sundried tomato in butter brown sage sauce.

Willamette Valley - Oregon Pinot Noir 97

Oregon ~\$13

Nice nose! A wine with some promise. Too young at this point but it exhibited some fruit where the flavors were stuck in an immature tightness.

FOOD: Let it breathe and try it with a mildly spicy dish.

Casa Lapostelle - Merlot 96

Rapel Valley, Chile \$16 **Very Good**

Very robust. Bright up-front fruit, with deep rich concentrated cherries, blackberries and perhaps cassis fruit. Although a delicious medley of flavors that blend nicely into a finish of licorice, oak and spice, there is some astringency laced with burnt toast.

FOOD: Chicken in a white port velouté w/ tomatoes and black olives.

Ravenswood - Petite Sirah 95

Sonoma County, CA \$17 **Yummy**

The nose presents sweet cherries and blueberries, which are represented in the deep purple color. The palate exudes big fun fruit that intensifies with richness to fill out the robust flavors of cherries and other berries. This ready to drink wine has a delicious long lasting palate that finishes with mild tannins and pleasant tasty oak.

FOOD: Veal in roasted red pepper & shitake cream sauce over pasta bowties.

Chateau Pesquie Quintessence 95

Cote du Ventoux, France \$15 **Very Good**

A mild nose with faint fruit. A full body wine with lively pomegranates and apples accompanied by an abundance of oak. Cherries linger in the background laced with chewy tobacco. Still a young wine and recommend an hour of breathing.

FOOD: Grilled Porterhouse steak in balsamic fig vinegar glaze.

Teldeschi - Petite Syrah 95

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

Nice... Just looking at the inky color sets the stage for the flavors to follow! Rich lively fruit in a full tasty mouth feel. Very jammy with loads of berries and other fruit. Finish is chewy and tasty with a touch of spice and oak

FOOD: Veal in wild mushroom infused brandy/panchetta demi-glaze.

Mastroberardino - LaCryma Christi Del Vesuvio - 96

Italy \$14 **Good**

Typical Italian style wine. Edge of palate is a bit acidic which results in a masking of the individual and distinct flavors. Despite the astringent acidic masking, cherries are discernable with prunes, leather and toast. The finish lingers nicely with an oaky jamminess.

FOOD: Pasta with Italian sweet and hot sausage in a tomato sauce.