



## Guiding the wine Neophyte

Discovering great wine and food pairing  
Experiencing Wine Country

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

☺ **Special Edition - Wines £ \$10**

### ☺ **Novellum - Chardonnay 97** ☺

*Vin de Pays, France* \$7 **Yummy**

Unexpected rich Gewürztraminer and sweet leather nose and rich yellow color is a surprising for such a bargain wine. Each sip varies in flavor spectrum including rich creamy fruit, floral, varying spice and citrus undertones.

**FOOD:** Butternut squash bisque.

### ☺ **Villa Mt Eden - Chardonnay 96** ☺

*California* \$8 **Yummy**

Awesome value chard catches your attention with cream & butter on the nose as well as rich amber color. The flavor follows accordingly with a cream & buttery base serving as a complimentary foundation for citrus, spice and oak.

**FOOD:** Stuffed clams or sliced cheese and crackers!

### ☺ **Hedges - Cabernet - Merlot "Limited Late Release"** ☺

*Columbia Valley, WA* \$9 **Good**

Very forward with nice texture and balance. Fruit is up-front, continuous, and bright. Cherries are dominant augmented with oak that wants to impart chocolate yet results in a harsh substitute. Good fruit / over-oaked.

**FOOD:** Paired well, either: Grilled Sirloin & Pasta with tomato meat sauce.

### ☺ **Boschendal- Sauvignon Blanc 97** ☺

*Paarl, South Africa* \$10 **Almost Yummy!**

Having been to So. Africa & Boschendal, it's no surprise grapefruit, fresh grass, & floral scents were revealed on the nose of this refreshing wine. A perfect accompaniment to a summer deck party, this wine exudes lots of grapefruit with sweet lemons on a smooth long, yet crisp and light palate.

**FOOD:** Wine is too much for fried flounder, try a spicy crab cake!

### ☺ **Tiefenbrunner - Pinot Grigio 96** ☺

*Alto Adige, Italy* \$10 **Very Good**

Pale color., yet grassy & floral nose introduces a fresh crisp balanced medley of flavors including creamy citrus, grapefruit in a fun & almost sweet palate. The finish is smooth with a bit of spicy citrus rind.

**FOOD:** Butternut squash bisque.

### ☺ **Casa Lapostelle - Cabernet Sauvignon 96** ☺

*Rapel Valley, Chile* \$9 **Yummy**

Deep purple color and a fruity nose... the prelude to a surprisingly yummy wine under \$10. Great earthy flavors form this Bordeaux style wine that exhibits rich concentrated flavors of cherries, prunes and fig. This ready to drink wine finishes with smooth oak and mild tannins.

**FOOD:** Grilled Pork loin with parmesan cheese risotto.

### ☺ **Di Majo Norante - Sangiovese 97** ☺

*Italy* \$8 **Yummy**

Fruity raspberry nose! Color is deep ruby with traditional touches of 'Chianti' brown. For \$8, one does not expect the abundance of fruit that keeps coming and coming. Big cherries & big apples dance on the palate in this medium body wine with a full mouth feel. Rather robust for a medium body wine that ends with a hint of chocolate on the mild oak and tannin finish..

**FOOD:** Grilled pork loin medallions with Chinese style glaze.

### Guest Reviews - The Wine Slob\*

\*Chris Connors is the Wine Slob - a frugal man who is masterful with carnivorous foods on the grill!

**Napa Ridge Chardonnay 96, \$6.50** - At \$6.50 a bottle, I liked it!

**Napa Ridge Sauvignon Blanc 96, \$6** - Decent wine at \$6/bottle. A little spicy but not as much as Kenwood. Pretty rich, giving a chard-like taste. If you can't decide whether you want a S. Blanc or a chard., give this a try. (grilled chicken leg quarters or swordfish).

**Chateau Ste Michelle, Cold Creek Vineyard, Merlot 95 Columbia Valley (Sgift)** - Very nice! Rich, smooth and delicious. Will probably get better with time. Standing rib roast stuffed with garlic. Great, great, great!

**Di Majo Norante - Sangiovese 97 - \$8** - Dry red wine (like a smooth Chianti, but better). I liked it. It's worth the money. I'll buy it again, a couple of times. Went great with tomato and Italian sweet sausage sauce over pasta. Nice picture of a dragon slayer on the label.

### Chewing the Skins!

#### Congratulations Wine Snob Tasting Panel!

Ten days after the publication of the 1998 Wine Snob Beaujolais Nouveau Tasting Panel results, The Wall Street Journal published a Dow Jones Rating Scale reviewing the same wines. It's no surprise that the 1998 Dow Jones #1 Beaujolais Nouveau was in sync with the keen palates of the Wine Snob taste-masters! The Wine Snob extends thanks & gratitude to the efforts of the unpretentious taste-masters who consistently sacrifice their personal time & objective taste-buds (several times per year) to withstand the grueling task of swirling, sipping, swishing, selecting, deciphering, scribbling notes and of course, never spitting, in an effort to deliver a collective and objective view of the complex wine world!

**Thank you & Congratulations!**