



Guiding the Wine Neophyte


Discovering great wine and food pairing
Experiencing Wine Country

Contact the Wine Snob @ VinoSnob@aol.com

Featuring Vintage Wines!

Shafer – “Red Shoulder Ranch” Chardonnay 94

Carneros Napa, CA \$40 Yummy


 Between the deep amber color and the apricot /apple nose, the introduction suggests absolute delight. The first sip exudes huge body complexity and a full mouth creamy feel that is both long and wide!

Prominent flavors include pears, apple skins and honeysuckle followed by delicious spice on a bed of buttery cream as the wine's lengthy finale.

FOOD: Awesome accompaniment to either roasted peppers with fresh mozzarella or lightly spiced crab stuffed shrimp.

Fattoria Dei Barbi – Brunello di Montalcino 86


Brunello, Italy \$Market Value Yummy

 A very pretty cognac color, but the nose speaks of prunes. Despite the hint of prunes this Italian gem displays a wonderful flavor medley with caramel, chocolate and brandied cherries. The overall body is medium to full with a very broad flavor spectrum.

FOOD: Veal loin chop in black trumpet, tarragon cream sauce.

Joseph Phelps – Merlot 92


Napa Valley, CA \$42 Wicked Yummy

 Hold on to your palate! This 7 year old Merlot still has plenty of cellaring time left, and required over three hours breathing time before achieving the full flavors. The introduction to this wine suggested a wondrous experience with a deep ruby red color accompanied by a fresh nose of oaky fruit. Once the wine hits the palate, the instant reaction is wow! The second reaction is to look back at the bottle and double check the date and the varietal! This is among the biggest Merlots available. A gigantic wine that exudes bigger than life cherries, dates and nectarines that blend in synergy with the relentless chocolate base. The chocolate base grows in intensity long into the creamy Godiva chocolate finish. Give it 3 to 4 more years and watch out!!

FOOD: Veal loin chop in black trumpet, tarragon cream sauce.

Niebaum Coppola – Rubicon 94

Rutherford, Napa, CA \$44 Yummy

 This Bordeaux style California blend lives up to its reputation and exhibits big robust cherries and chocolate in a wonderfully broad palate. The blending of flavors is so well achieved, the suggestion of individual discernable fruit would do this masterpiece an injustice!

FOOD: Will map well to any rich meat, game or bleu cheese.

Concha Y Toro – Don Melchor Reserve 95


Maipo Valley, Chile \$20 Very Good

A different style wine but typical for southern hemisphere cabs. A very earthy nose with hints of cherry disseminating from a rich Burgundian color with a hint of brown on the meniscus. With the introductory nose and color it's no wonder that this wine exudes a big and robust mouth feel with broad flavors and nice complexity. Despite the concentrated cherries and blackberries and other fruit, the chocolate, tobacco and oak seem to overwhelm this wine.

FOOD: Paired very well with grilled brandy/port glazed filet mignon.

Steele – Sangiacomo Vineyards Pinot Noir 96


Carneros, CA \$23 Yummy

 Hmmm good! Big bright bursty fruit, alive and forward! Particularly red cherries, raspberries, apples, and blueberries dancing to the swishy tune all about the tastebuds! Medium body with a wide mouth feel and wide spectrum of rich concentrated fruity flavor. The foods below both complimented this wine but in two distinctly different fashions. The Breast of Duck brought out a wider palate with lighter fruit while the risotto fueled a longer, deeper and richer palate of more intense fruit, both being wonderful!

FOOD: Enjoyed immensely at Starker's Reserve, KC, with executive chef, David North's Breast of Duck accompanied with Milanese risotto.

Foxen – Chardonnay 94


Santa Maria Valley, CA \$24 Yummy

 Nose is confusing with a hint of cloves & other strong fragrances. The immediate palate displays lively fruit with hints of honeydew, nectarines, green apples, tangerine & spicy orange rind in a creamy buttery palate. In addition to the fruit, the full mouth feel displays toast, toasted nuts & maple syrup that blend beautifully into the creamy spice on the finish.

FOOD: Paired extremely well with sautéed catfish with fresh pignoli spinach.

Beringer – Cabernet Sauvignon 95


Knights Valley, CA \$20 Yummy

 As expected the deep ruby red color of the knights valley is followed by explosive fruit consisting of rich black cherries and pomegranates with hints of apples and pears. A very long and lingering palate that gracefully melds into the smooth oak on the wonderful finish with a smooth chewiness. This wine is ready to drink now yet will age gracefully for a few more years.

FOOD: Excellent with grilled marinated London broil.

Limerick Lane – Zinfandel 96


Russell River Valley, CA \$28 Yummy

 Despite the fact that this is a \$28 zin, it was impossible to identify any flaws to reduce the rating to anything less than yummy! The fruit is abundant with black and red raspberries and cherries. A full body and full mouth wine that is long lasting with fruit throughout!

FOOD: Great accompaniment to Chinese style BBQ spareribs.

Foradori – Teroldego Rotaliano 97

Mezzolombardo, Italy \$15 Yummy

 A beautifully dense red wine to the eye complimented by a rich nose. This young wine is typical of many Italian wines that are intended to be drunk young. Only a 97 vintage, this wine requires an hour or so to breathe, which suggests it will age gracefully for a few years. The fruit flavors are a different style of concentrated blackberry, augmented with unfamiliar cherries in the background. A big, rich, full body wine with a nice full palate feel. The finish is rich oak, and almost chocolate, followed by a hint of metallic.

FOOD: Paired very well with both fettuccini in a white bean clam sauce and Pasta with Italian sausage and veal ribs.