



Wine Flight

February 4, 2009

Grape Nuts' Blind Tasting

with

Jack Brice

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2004 Domaine Josp Meyer
Gewurztraminer, France

Tasting Notes:

Aromas of lemon, spice, tropical fruits, hazelnuts and stone lead to light and subtle flavors of vanilla, lemon custard, citrus and spice.

Food Pairings:

For dessert, pair with oranges, exotic dried fruits, and spicy cakes.

PLCB 22139 @ \$14.99



2005 Simi Russian River
Chardonnay, California

Tasting Notes:

This wine has vibrant aromas of quince, passion fruit and vanilla accented by spicy cardamom and sandalwood, with tropical fruit and lemon curd leading to a full-bodied, lengthy finish.

Food Pairings:

Try this wine with pork loin with sautéed apples & cider cream sauce.

PLCB 16217 @ \$14.99

2006 Grosset Watervale
Riesling, Australia

Tasting Notes:

This wine is the color of light straw and the nose unfolds slowly to reveal citrus pith and mineral scents along with pungent herb and floral qualities. Flavors of crisp lemon, lime and quince gain in flesh as the wine opens in the glass. It finishes with sweeter orange and melon characters and the taste lingers on the palate.

Food Pairings:

Try this Riesling with a light, white fish with roasted tomatoes and a salad of radicchio, roasted beets, pears, walnuts and Roquefort.

PLCB 27452 @ \$23.99



2007 Paris Goulart Malbec
Reserva, Argentina

Tasting Notes:

With a bright ruby-red color, this Malbec boasts an aroma of blackberry along with strong oak spices, particularly sandalwood. It has flavors of plum and berries and finishes on a spicy note.

Food Pairings:

Malbec is the ideal accompaniment to barbecued beef and the lush fruity flavor would also be well suited to game meats and sharp, hard cheeses.

PLCB 28942 @ \$15.99

2005 Renzo Masi Chianti
Classico, Italy

Tasting Notes:

Hints of ripe fruit and cherry jam on the nose and on the palate this wine has a delicious smoothness. It boasts flavors of cherry, cinnamon and vanilla and it has a long, delicate finish.

Food Pairings:

Try this Chianti with black pepper, grilled chicken, Minestrone or sausage.

PLCB 23114 @ \$11.99

2004 Mariah Zinfandel,
California

Tasting Notes:

You can smell plenty of oak here in the minty, mountainy red and black fruit, but otherwise the substantial oak is well integrated. In your mouth the wine adds chocolate and grape tannins, then violets and spice become evident as the fruit eases off and the aftertaste volatilizes. To add to this nice effect, the wine stays cool and bright to the finish even though it's built with dark, intensely ripe fruit.



Food Pairings:

Pair this with veal Marsala, leg of lamb or aged cheddar cheeses.

PLCB 13728 @ \$13.99