



Wine Flight April 1st, 2009

Laurie Forster, Host



"My recipe for success is one part wine education, one part social interaction, minus the snooty attitude. (SWIRL) Delicious every time!"

~ Laurie Forster, The Wine Coach®



2007 Huber Grüner Veltliner "Hugo", Austria

More than a third of all Austrian vineyard land contains Grüner Veltliner vines, and GV is ubiquitous in heurigen, or wine cafes, in Vienna. So much GV is planted in the Weinviertel, the country's largest wine-growing region, that the northern Austrian appellation is also known as "Veltliner Land."

Tasting Notes:

With a very light yellow color and fresh green apple aromas, this wine displays flavors of lemon, lime and peaches. It has a solid fruit core with beautiful length and mineral tones.

Food Pairings:

This is ideal wine for seafood, fried chicken, pork and light dishes like sushi.

PLCB Specialty Number: 27031
Price: \$9.99

2007 Yalumba "Y Series" Viognier, Barossa Valley, Australia

Yalumba Wine Company was founded in 1849 by Samuel Smith, when he brought his family from England to Australia. After purchasing 30 acres near Angaston, Smith and his son began planting the first vines by moonlight. Samuel named his patch "Yalumba" meaning "all the land around" in the aboriginal language.

Tasting Notes:

This Viognier has aromas of fresh ginger and candied grapefruit with hints of white flowers. The palate is full-bodied with grapefruit and apricot flavors, and displays a persistent finish, matched with typical silky and harmonious Viognier texture.

Food Pairings:

This wine will reward when enjoyed with dishes containing spices of curry and cumin. It's also perfect with Asian food.

PLCB SLO: 68144
Price: \$13.09

2006 Kermit Lynch Côte du Rhône, Rhône Valley, France

Tasting Notes:

Impeccably balanced and exuberant, with loads of sweet fruit, all balanced out by great, zesty acidity and earth tones of mushroom, forest floor and a hint of leather. Long on the finish, this is the ultimate wine to pair with rich foods.



Food Pairings:

Try this wine with grilled meats and vegetables, tuna, chicken and cheeses such as Camembert and Gruyere.

PLCB Specialty Number: 19627
Price: \$13.99



2007 Altos Las Hormigas Malbec, Argentina

Tasting Notes:

Showing excellent depth of color, this Malbec has youthful, almost floral perfumes which give way to fresh, chunky fruit characters with flavors of red berries and licorice. Soft, rounded tannins balance and add depth to the juicy fruit. It has good length, with lingering chocolate and licorice on the finish.

Food Pairings:

Whether you fire up a steak on the grill or slowly braise short ribs in the oven, Malbec loves red meat. It's also a good match for pizza.

PLCB SLO: 28611
Price: \$11.99