



Wine Flight December 2nd, 2009

Muscat Love



Sparkling Moscato makes perfect sangria.

De Bortoli Emeri Pink Moscato, Australia

Muscato was one of the first domesticated grapes. Scientists from the University of Pennsylvania have analyzed pots excavated from King Midas's burial mound to conclude that Muscato was a major component of the alcoholic beverage served at his funeral feast.

De Bortoli Wines is a third generation family wine company established by Vittorio and Giuseppina De Bortoli in 1928. The couple came to Australia from Northern Italy, from mountain villages at the foothills of the Italian Alps.

Tasting Notes:

With aromas of strawberry and musk, the palate comes up with tropical flavors of pineapple and guava, cherry and melon. These flavors are carried on a heap of soft pinkish bubbles with hints of peaches and apples. Overall it has a very sweet, creamy palate and a velvety and full finish.

Food Pairing:

This wine is meant to be enjoyed now, and is the perfect aperitif or with fresh fruit and a brunch menu of waffles, croissants, strawberries, cantaloupe, melon, and of course, chocolate.

Try with fresh peaches and nectarines: put them in a bowl, top with Moscato, put the bowl in the fridge for an hour or two, then serve the macerated fruit along with chilled glasses of the same wine

PLCB 7121 @ \$12.99

2007 Mt. Carmel Moscato di Carmel, Israel

Carmel Winery is the historic winery of Israel. It was founded in 1882 by Baron Edmond de Rothschild, owner of Château Lafite in Bordeaux Carmel Winery manufactures mainly wine, brandy and grape juice. It is the prime producer of wine in Israel, as it produces nearly half of the Israeli wine market, and one of the largest wine producers in the Eastern Mediterranean. It is the first and oldest exporter of wine, brandy and grape juice in the country, and also the largest producer of kosher wine in the world.

Tasting Notes:

This semi sweet wine is bursting with perfumed orange flower aromas and wonderful hints of peach, pear, pineapple, melon and citrus flavors. It has a slight effervescence and a cool, clean finish.

Food Pairing:

This light and delicately sweet dessert wine would go well with pears in honey and pine nut caramel with artisanal cheeses. This wine shares the sugar and sweetness of cooked pears, caramel, and honey, but retains the light, crisp snap of the raw pear, which brightens up all the darker sweet flavors on the plate. And as far as pairing with cheese goes, the wine's orange blossom aromatics are a no-brainer for blue cheeses, and its airy light body won't overwhelm fresh chèvre or ricotta.

2008 Eagle Eye Muscat Canelli, Napa Valley, California

Tasting Notes: This wine has a nose of peaches, apricots and orange blossoms. It tastes of tropical fruits including lychee and tangerine with notes of ripe cantaloupe. The finish is long and balanced. This wine is a tropical fruit basket in a glass!

Food Pairing:

Melon wrapped in prosciutto: the perfumy, grapey character of the Muscat complements the melon, while the saltiness of the prosciutto makes a nice counterpoint to the wine's ebullient fruitiness.



PLCB 15551 @ \$17.99

2007 Quady Elysium Black Muscat, California

Elysium is made from an unusual grape variety, the Black Muscat, one of the very few Muscats with a black skin. It is characterized by a beautiful light red translucence, a rose like aroma, and a litchi like flavor. It is sweet but also has excellent acidity (preventing a cloying aftertaste).



Tasting Notes:

This garnet colored wine has a soft texture and has aromas reminiscent of roses and honeysuckle. It is extraordinarily sweet on the palate and shows violets, red berries and tangerines. It is medium to full bodied, with a bit of fire in the deliciously sweet finish.

Food Pairing:

Elysium is used to either accompany or replace dessert. It is wonderful with blue cheeses crostini topped with cherries and raspberries and drizzled with honey.

PLCB 10221 @ \$20.49