

<u>Flights</u>	<u>Vintage</u>	<u>Vineyard</u>	<u>Grape</u>	<u>Country</u>	<u>Description- Speaker</u>	<u>Comments- Participants</u>	<u>vote</u>	<u>price</u>
Entry	2005	Torres St. Valentin	Paradella	Spain	Traditionally a blending grape and for sparkling wines. Can be a long aging wine. Stainless steel, no oak. 10.5 % alcohol. Voluptuous. 2-3 years life expectancy. Substitute for riesling.	Really nice, smooth, mostly a thumbs up. Definate overtones of Riesling Taste disappears quickly in the mouth.	7	\$ 6.99
					sausage with white wine is very good. Acidic wines work well with the sausage. No oak			
Flight 1								
1	2006	Crios	Torrentes	Argentina	White wines - essence of Argentina. One of the only countries that produces this wine. Muscat de asti. Origin in Mediterranean (spain??). Is brillante example of Torrentes. Citric and perfume.	Flavors of baby food, bnanas - nice nose - tropical fruit and melon	4	\$ 13.50
2	2005	Palmina	Malvasia	US California	Pronunciation malvasah. Generic table-wine. Flavoers of "key lime pie" brought laughter. Parker 91 - drink 2006-08	Good. More spicy and full-bodied than 1. Citrus on the finish. Exotic and sensual .More full bodied and spicy in the finish.	2	\$ 20.00
Flight 2					Suggest drinking this flight in the order poured.			
3	2004	Luigi Giusti	Lacrima	Italy	100% lacrima. Legally needs to be 85%. Can sub 15% montepucian or verdicio. Marches in central, eastern italy. Adriatic sea. Native to this area. Extremely ancient origin. Castle town - morro d' alba. La Crema means tear. Oval shape of grape and pyramidal shape of grape cluster. grapes tend to burst when they ripen - tear. Aromatic profile. Floral, perfumy. Undergoes 2nd fermentation after racking - musk from partially dried grapes. Just give doc status - controlled wine appelatia (1985). Demand was dwindling prior to DOC status. Sparked demand and growers kept producing. Sparked new life into the grape. Typical is lighter than tonight's tasting. Ages 4-12 months. Fruity and floral. Palate black cherries, tar and underlying bitterness. Drink up to 3 years.	Lots of black cherry, delicate floral nose. A new wine to all present..	Tie 2nd 15	\$ 18.00
4	2003	dominio des Tares "Exaltos"	Mencia	Spain	NW part of Spain - Bierzo - 24,000 acres. More vines per acre in Spain. Descendent from roman settlers, precursor to cabernet franc. Austere on back end and nice acidity. Not many on shelves here in Roch. Was disdained in Spain for a while. Not lots of color and did not age well. Govt was in control and now that's changed. Mencia's popularity has skyrocketed. Fruity and mineral, subtle and elegeant. 5 or 6 levels of Mencia (this producer). This tasting is in the center. Age of vines is 60 years. Thick tough skins. Aged 9 months in French and American Oak	Loved the nose. Good order. Cherriness. Oak dominates the nose (american oak in particular). Modern style. Pepper, tar, plum, chocolate flavors. Wine Spectator 90	13	\$ 19.00

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Flight 3								
					Hybrid red wine grape variety produced from a cross of Vitis vinifera var.(Folle Blanche, a french wine grape) and an unknown variety of Vitis riparia (an indigenous North American grape species). Baco noir was first created by French wine hybridizer Maurice Baco (hence the name of the grape). In New York there are an estimated 240 hectares of Baco noir currently grown. In 1955 the variety was brought to Canada where the "George" clonal is commonly used. Notable current examples of finely made Canadian Baco Noir include Henry of Pelham and Lakeview Cellars. History of Henry of Pelham. Henry Smith - 1842 established inn and vineyard. House style - distinct at Henry of Pelham. Vines is Vineyard Magazine of Canada. Won 2006 for Baco. . Baco was the only hybrid variety retained by the estate when they converted to vinifera	Dark and jammy - very earthy. Wood notes. One of the grapes that were retained when they pulled the natives. One of the few premium hybrids in Canada. It is a wine by itself - pretty unique. Like Fauch. Baco tends to be used in Finger Lakes hybrid blends - not on the label. Many had tried Baco previously but were not familiar with Henry of Pelham.	9	\$ 21.00
5	2004	Henry of Pelham Reserve	Baco Noir	Canada	Cuvee, annual wine judging of the Niagara Frontier, top Baco 2004 Naturally rich fruit flavors- New and Old American Oak 13.5% alcohol Medium bodied, deeply tinted, acidic red wine which is fruit forward and often carries aromas of black fruit and caramel. Age 5-8 years.			
6	2005	Dog Ridge Reserve	Petite Verdot	Australia	Planted in warmer areas. Less and less frequently grown in native bordeaux and largely ignored elsewhere. Variety ripens later and may not ripen at all. In good years, it can pay off. Violet is common adjective. Used as less than 5% component in bordeaux wines. Acreage has decreased over the last half on 20th century. Rising star in US and Australia wines. Intense color, fragrant nose, rich color and soft tannins Has a reputation as a blender. Tasting varietals typically used in blends, now tasting on their own merit. Age of this vine is 6 years - 3rd cropping season. Single vineyard wine. 1.957 hectares. 3 mt/a. Very modern viticulture, state of the art. Josh Reynolds - glass staining violet. Intense violet and rose accents. Reads rest of review. Dog Ridge Web Site - inky ruby, bitter cherry, etc. Wines are closer to the equator. Ocean tempering has a good effect.	Very nice. Not ripe. Winter hardy - more so than savignon. Virginia or carolina is planting. More is used in good vintages. 50% more heat. Does well in warmer climates. When used in blends, used for color and aromatics. Least aromatic of three wines in this flight. Others disagree. Generally like the wine. could have been decanted a bit longer. Got the violets, but missed the gingerbreads. Grown on the ocean - latitude is cool climate.	15 2nd Tie	\$ 20.00
7	2004	Rosenblum Heritage Clones	Petite Sirah Central Coast	California	Robert Parker's review 92 points. That's a lot of taste in the mouth. What is Stone in the mouth? Alcohol is 15.4% Central Coast soon to be known as the Mecca of petite sirah. WS - 90 points . Flavor of crushed rock? Just over 3200 acres of grapes identified as Petite sirah are presently planted in California. Most of these plantings have been identified as the same grape as Durif with only 10% Pelousin. High producer at 4-8 tons per acre. The tight grape clusters are subject to rot when damp. The grape has been highly prized for blending because of its deep color and fairly intense tannin, most often blended with Zinfandel for added complexity and body.	Cherry and spice. Some love this wine while others think it is a touch too jammy. Jammy is just the style or over ripe grape. 4 have had the Rosenblum petite sirah. Rosenblum uses petite sirah in blends. In general, all like it. What does crushed rock taste like?	26 TOP	\$ 16.00
Flight 4								
8	2002	Domaines de Baumard			Affected by noble rot. Vineyard established 1634. Loire valley. Must be produced by vines in that area and have minimum sugar value. Vineyard designated chenin blanc. Perfect area for chenin blanc to grow and for noble rot to set in - concentrates sugar. 2 miles north can't grow chenin blanc (too cold). Vines 35 years - sees oak aging. Perfect aperitif. Have wine as desert. Produces sweet and dry wines. Perfectly balanced (sweet and dry, acid backbone). Wine can be enjoyed younger. Or aged 30-40 years. 10 years is perfect. More spice fruit as it ages (honeysuckle) \$20-100. WS gave 97 points. Parker gave it 95 points	Reminds of another sweet wine? Late harvest reisling, sweeter reislings. Liked the wine in general. Most have not had a sweet chenin blanc before.	13	\$ 52.00
9	2003	Tardiva	Moscato	Italy	Cannot be called muscato di Asti. Hangs on vine an extra 3 weeks. Cannot have a DOCG. It is a zombie detector. If you don't like this wine, then you must already be dead. Much more refined than Asti Spumanti. Only 6% alcohol. Frizante style - less bubbles, regular wine cork. Hold unfermented musk just above freezing, then finish when ordered. Harvest 2003 and finish 2005, for example. Fresh juice until it runs out.	About 50, 50 who like this wine over wine #8, definitely a love/hate relationship on this one. Juice kept on skins longer. Hint of strawberry, controlled effervescence, frisant style	10	\$ 22.00