

# WINE BASICS

# & Tasting

# SPARKLING/CHAMPAGNE TASTING NOTES



### **BRAND**

La Marca

### **VARIETAL**

Prosecco

# **APPELLATION**

Prosecco DOC, Italy

# **TASTING NOTES**

Crisp clean palate brings fruity flavors of green apple, juicy peach and ripe lemon.

# **FOOD PAIRING SUGGESTIONS**

Seared tuna with sesame, avocado, crab and yuzu jelly, and a petit four of candied raspberry almonds



# SPARKLING/CHAMPAGNE TASTING NOTES



### **BRAND / NAME**

Veuve Clicquot Yellow Label Brut Champagne

### **VARIETAL**

Pinot Noir with Chardonnay

# **APPELLATION**

Champagne

# **TASTING NOTES**

Hint of smoke underscoring flavors of poached apricot, pastry cream and pickled ginger. An overtone of Mandarin orange peel.

# **FOOD PAIRING SUGGESTIONS**

Seared tuna with sesame, avocado, crab and yuzu jelly, and a petit four of candied raspberry almonds



# **ROSÉ WINE**TASTING NOTES



### **BRAND / NAME**

Notorious Pink Rosé

### **VARIETAL**

Rosé - Grenache

# **APPELATION**

France

### **TASTING NOTES**

Soft sents of peach, honeydew and a touch of raspberry. Palate is light and bright with refreshing acidity, clean finish

# **FOOD PAIRING SUGGESTIONS**

Soft cheese, grilled or fried chicken, veggies and salad



# ROSÉ WINE TASTING NOTES



# **BRAND / NAME**

The Pinot Project

#### **VARIETAL**

Rosé

### **APPELATION**

France

# **TASTING NOTES**

Dry, crisp acidity and good structure. Floral and fruity bouquet of raspberries and rose petals. Lively on the palate and a long, seamless finish.

# **FOOD PAIRING SUGGESTIONS**

Soft cheese, grilled or fried chicken, veggies and salad





# **BRAND / NAME**

Proverb

### **VARIETAL**

Chardonnay

# **APPELATION**

California, USA

# **TASTING NOTES**

Ripe citrus, apple, pear, melon, vanilla notes and creamy toasty. Overall bright and balanced.

# **FOOD PAIRING SUGGESTIONS**





# **BRAND / NAME**

**Notorious Infamous Gold** 

# **VARIETAL**

Cabernet Blanc

# **APPELATION**

France

### **TASTING NOTES**

Elegant fruity bouquet, citrus fruits like grapefruit with sweet spices of vanilla and cinnamon.

# **FOOD PAIRING SUGGESTIONS**





### **BRAND / NAME**

Simi

# **VARIETAL**

Chardonnay

# **APPELATION**

Sonoma County, California

### **TASTING NOTES**

Aromatics of citrus, lightly spiced with toasty oak and hints of buttery cream add a savory character with nectarine and peach.

# **FOOD PAIRING SUGGESTIONS**





# **BRAND / NAME**

Sonoma-Cutrer

### **VARIETAL**

Chardonnay

# **APPELLATION**

Russian River Valley

### **TASTING NOTES**

Flavors of crisp, zesty lemon, green apple, lime and barrel spice.

# **FOOD PAIRING SUGGESTIONS**

Lobster, scallop, corn chowder





### **BRAND / NAME**

Cakebread

# **VARIETAL**

Chardonnay

# **APPELATION**

Napa Valley, California

# **TASTING NOTES**

Medium-bodied with crisp acidity. Aromas of peach, sliced apple and crushed stones.

Creamy and straightforward

# **FOOD PAIRING SUGGESTIONS**





#### **BRAND / NAME**

Kim Crawford

# **VARIETAL**

Sauvignon Blanc

### **APPELLATION**

New Zealand

### **TASTING NOTES**

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

### **FOOD PAIRING SUGGESTIONS**





### **BRAND / NAME**

Pinot Project

### **VARIETAL**

**Pinot Grigio** 

# **APPELATION**

California

# **TASTING NOTES**

High acidity and heavy oak, mediumbodied with hints of fresh grass on the nose and creamy on the palate

# **FOOD PAIRING SUGGESTIONS**

Pork, rich seafood, poultry, veggie





### **BRAND**

Ecco Domani

# **VARIETAL**

Pinot Grigio

### **APPELLATION**

Italy

# **TASTING NOTES**

Delicate floral aroma and a crisp, refreshing finish. Fruit complexities on the palate of lemon, apple, apricot and pineapple

# **FOOD PAIRING SUGGESTIONS**





### **BRAND / NAME**

Santa Margherita

# **VARIETAL**

**Pinot Grigio** 

### **APPELATION**

Italy

# **TASTING NOTES**

Dry white wine, clean, intense aroma and bone-dry taste with an appealing flavor of Golden Delicious apples

# **FOOD PAIRING SUGGESTIONS**





#### **BRAND**

Proverb

### **VARIETAL**

Cabernet Sauvignon

# **APPELLATION**

California

# **TASTING NOTES**

Flavors of rich blackberry meld with hints of mocha, vanilla, and oak.

# **FOOD PAIRING SUGGESTIONS**





#### **BRAND / NAME**

Jordan

#### **VARIETAL**

Cabernet Sauvignon

# **APPELATION**

Alexander Valley, California

# **TASTING NOTES**

Plush mouthfeel, silky and supple tannins with hints of espresso and dark black cherry.

#### **FOOD PAIRING SUGGESTIONS**





#### **BRAND / NAME**

Simi

### **VARIETAL**

Cabernet Sauvignon

# **APPELATION**

Alexander Valley, California

# **TASTING NOTES**

Flavors of red plum, cassis, blackberry and cherry. Aromas of baking spices, hints of cedar, chocolate and toasty oak.

### **FOOD PAIRING SUGGESTIONS**





# **BRAND / NAME**

Stag's Leap Artemis

### **VARIETAL**

Cabernet Sauvignon

# **APPELLATION**

Napa Valley

# **TASTING NOTES**

Rich, dark chocolate, black cherries, cassis and espresso.

### **FOOD PAIRING SUGGESTIONS**

Veal, pork, beef, lamb, duck, game, roast chicken, ribs, hamburgers, barbecue, roasted, braised, grilled dishes and stews.





# **BRAND / NAME**

Silver Oak

#### **VARIETAL**

Cabernet Sauvignon - Napa

# **APPELATION**

Alexander Valley, California

# **TASTING NOTES**

Flavors of black currant, jam, rose petals, chocolate and sandalwood. Medium-bodied with mocha and cedar on the finish

# **FOOD PAIRING SUGGESTIONS**





### **BRAND / NAME**

**BV Costal** 

#### **VARIETAL**

Merlot

### **APPELATION**

California

# **TASTING NOTES**

Lighter bodied with acidity and tannins that emerge and fade quickly, Notes of cranberry, plum, red fruit and mocha

### **FOOD PAIRING SUGGESTIONS**





### **BRAND / NAME**

Gascon

### **VARIETAL**

Malbec

# **APPELATION**

Mendoza, Argentina

# **TASTING NOTES**

Full-bodied wine with deep color, flavors of blackberry, plum, dark cherry and a hint of mocha. Elegant and rich in texture with soft, velvety finish

# **FOOD PAIRING SUGGESTIONS**





#### **BRAND**

**Notorious Scandalous One** 

# **VARIETAL**

Cabernet Noir

# **APPELLATION**

France

# **TASTING NOTES**

Flavors of red and black fruit, mixed with mineral and biscuit notes. Young tannins offer freshness for this free-sulphite cuvee

# **FOOD PAIRING SUGGESTIONS**

Lamb blanquette, pork curry or soft cheeses

