

Weekly Tasting: March 10-12

Thursday 6p-8p**

Friday & Saturday 12-6p

Iconic Wines of the Treasury Portfolio

Food Pairing: Saturday 3p-6p Only

Tasting fee \$5.00

Drawing for 2 / Dinner for Two Certificates at LITTLE WATER CANTINA

Will be on Saturday at 6 pm

1. Stags' Leap Winery, 2009 Viognier, Napa Valley - \$20.00 (save \$7)

Very fresh, bright, floral flavors, but none of the cloying spices and tropical notes that often compromise California examples of this Rhone variety. This is like a Condrieu from France. Close your eyes and smell the peaches, dried fruit, and white flowers. It pairs magically with almost any seafood preparation, and certainly with shellfish or seared scallops with Black Chanterelles. Texturally like a Chardonnay, but in my opinion more elegant and a lot more interesting. **Chef Shannon Wilkinson will pair this Saturday with: Dungeness Crab Chile Relleno Rolls with Gazpacho Salsa**

2. Beringer Private Reserve, 2007 Chardonnay, Napa Valley - \$23.50 (save \$16)

Everyone knows that I am not a huge fan of oaky, buttery CA Chards, but this is truly an exception. The price is extraordinary, and when the 2007 runs out, it will revert back to its original price. Very limited and will not last long. Winemaker Laurie Hook weaves together a mosaic of single vineyards using the richest & most expressive lots and ages it in French oak from the Nevers forest, considered one of the finest for 9 months to create this rich and complex Private Reserve, with intense pineapple, crème brûlée, brown spice and butterscotch aromas. Lush, creamy, tropical fruit flavors, & a long, plush finish. **93 pts from Parker, Wine Advocate. Paired Saturday with: Shrimp Mojo de Ajo with Sweet Avocado Crema**

3. Chateau St. Jean, 2007 Pinot Noir, Sonoma County - \$20.00 (save \$4)

Pinot Noir is a grape that must be grown in the right place. The "right places" in Sonoma County are the Russian River Valley and the Carneros district. Both regions are ideal for Pinot Noir because of cool growing conditions. Youthful and inviting, this Pinot Noir displays lovely aromas of raspberry, cherry and plum as well as hints of rose and leather. The palate offers almost jammy fruit flavors and round tannins that give a creamy texture and a long fruit-driven finish.

critical acclaim:

"Translucent cherry red hue. Bright aromas of cherry juice, black fruit and brown sugar. Spicy black pepper, clove and continued cherry notes framed by well-integrated acidity. Charming oak notes, red berry and mocha all wrapped up in a buttery-textured finish."

92 Points The Wine News

"A delicate, silky and sensual Pinot Noir that shows real value. Firm and toned by racy acidity, it shows polished flavors of raspberries, saffron, cola and cinnamon spice."

90 Points Wine Enthusiast Paired Saturday with: Coriander Chorizo, Poblano,

Fingerling Potato, Red Wine Reduction

4. Penfolds, 2009 Bin 2, Shiraz & Mourvèdre, So. Australia - \$15.25

This is so good, and so not Aussie-style that I was tempted to call it Syrah. That is not fair, because Penfolds has such a long winemaking history and excellent credentials. It is unfortunate that some of the bad Shiraz has stopped many of us from giving it go when it is good, and this is Excellent! This particular Bin blend, was withdrawn from the US for quite a while and is only recently back. Full bodied, this is the perfect choice for a pork roast, lamb chops or even a steak. **Paired Saturday with: Vanilla-Cider Pork Empanaditas, Guajillo Sauce**

5. Stags' Leap Winery, 2007 Petite Syrah, Napa Valley - \$26 (save \$17!!!)

The savings is UNREAL! Due to a Federal law, Petite Sirah must be spelled with an "i" and not a "y", and cannot be sold under that spelling after June 1st. This is the last of the labels for Stags' Leap, one of the premium winemakers of this grape. Not much left, so get as much as you can afford, 'cuz you won't see it around again at that price. Big, Bold, Beautiful, but with a surprising elegance. Will pair best with big flavors, big protein, even spices. **Paired Saturday with: Mexican Chocolate-Chile-Hazelnut Cookie**

***** Thursday 6p-8p ONLY: First Come/First Served One Bottle Only***

Beringer, Private Reserve 2007 Cabernet Sauvignon – Orders Only \$110.00

This legendary wine is extremely limited and is offered as a part of the monthly "Raid the Cellar" selection in addition to the rest of the weekly tasting. It is available mostly in restaurants usually listed for \$360.00

The 2007 Private Reserve Cabernet Sauvignon offers aromas of black currant, star anise and wild mint. Plush flavors of blackberry, cardamom and bittersweet cocoa are accented by mouth-coating tannins and a luscious finish.

Critical Acclaim:

"A barrel sample of the 2007 Cabernet Sauvignon Private Reserve suggests it is as impressive as the great efforts of 2001, 2002, and 2004. Opulent and fleshy with an inky/blue/purple hue, it offers up notes of lead pencil shavings, crème de cassis, blackberries, chocolate, forest floor, and underbrush. It is a dense, voluptuously textured offering that is both a hedonistic and intellectual turn-on that will drink well for 15 or more years." **Wine Advocate Score: 94-96. —Robert Parker, December 2009.**

"Firm, intense and vibrant, featuring a complex, focused core of earthy currant, sage, black licorice and mineral. Full-bodied, yet sleek and trim on the finish, where the flavors are slow to unfold. Best from 2012 through 2022. 9,000 cases made." **Wine Spectator, Score: 91. —James Laube, November, 2010**