

April Wine Tasting - Staff Favorites

Saturday, April 21, 2018

L'OLIVETO Chardonnay, Russian River Valley, CALIFORNIA

\$21.00

100% Chardonnay

The grapes are sourced from several different vineyards and are whole cluster pressed then aged in 33% new French oak barrels for 8 months. The wine offers a creamy, yet bright palate with flavors of Asian pear, lemon custard and baking spices. It is beautifully-balanced with brisk acidity, pebbly minerality and just enough toasty, buttery notes to confirm that it's an unmistakably high-end RRV Chardonnay with a long, refreshing finish. Camilla says to pair with tortellini and olive oil or white sauce, all shrimp dishes or crab cakes at Island Grill.

Wine Enthusiast 89 Points

Camilla's Favorite

TRE DONNE Moscato, Veneto, ITALY

\$15.00

100% Moscato d'Asti

La Perlina, or "Little Pearl" is inspired by the mythical past of the Mediterranean Sea from the sailors of Homer's Odyssey to the Sirens that beckoned them. The sea was full of hope and danger, adventure and romance-qualities which still animate the hearts of Tre Donne. A light and refreshing, delicately sweet, wine with soft, pearl-like bubbles. Sarah says she pairs this wine with a glass or enjoys it after dinner as a dessert.

IGT rated

Sarah's Favorite

ELOUAN Pinot Noir, OREGON

\$17.95

100% Pinot Noir

Elouan means "good light", reflective of the cool yet abundant, warm sunshine found in this winegrowing region. Winemaker Joseph Wagner of the "Caymus" Wagners emulates his successful sourcing philosophy of blending grapes from the top Pinot Noir regions for a richer more complex style. The result is a rich, dark wine with intense fruit flavors. The balance is excellent with solid structure, superb depth and concentration, rich tannins and a nice smoky, earthy finish. Cathy Mac enjoys by itself, with chicken or pasta dishes or with a few pieces of dark chocolate.

Cathy's Favorite

Nautical Wheelers Oriental "Uncorked" Events

Saturday, MAY 19th @ 3 & 4

Saturday, JUNE 16th @ 3 & 4

Thank you for joining us for today's STAFF FAVORITES Wine Tasting. Please tell us about the wines you liked and remember our 10% LOCAL'S DISCOUNT when you purchase 6 bottles or more. We look forward to having you join us for one of our future "UNCORKED EVENTS."

April Wine Tasting - Staff Favorites

Saturday, April 21, 2018

MDZ Malbec, Mendoza, ARGENTINA

\$11.95

100% Malbec

This Malbec showcases the classic qualities of Mendoza. Winemaker Sebastian San Martin takes a minimalist approach as he believes in letting the grapes have their own voice. The wine sees no oak and the grapes are harvested by hand. A lively nose of blueberries and cherries lead to rich mouthfeel held up by good structure and smooth tannins. The finish is long and smooth with a hint of cedar. Nan suggests pairing this full-bodied wine with a Charcuterie Board and cheeses.

Nan's Favorite

EDGE Cabernet Sauvignon, Alexander Valley, CALIFORNIA

\$23.95

96% Cabernet Sauvignon & 4% Cabernet Franc

Edge is a lush, complex Cabernet Sauvignon produced from grapes which were carefully selected from the great old vineyards in the heart of Napa Valley. The wine spent 16 months in French oak barrels, of which 35% were new. Approachable, unpretentious and versatile with good balance and a silky, smooth finish. Truly a cutting Edge wine without the cutting Edge price. Bill says the best way to enjoy this wine is with a good steak and a big baked potato served with butter and sour cream.

Bill's Favorite

PLUNGERHEAD Zinfandel, Lodi, CALIFORNIA

\$18.00

84% Zinfandel, 13% Petite Sirah & 3% Tempranillo

Complex and juicy, this Lodi Zinfandel explodes with brambly fruit aromas and those same generous fruit flavors, on the palate, make this wine a standout. There is very little new oak influence, and who needs it when the blueberry, blackberry and raspberry notes are so delicious and layered? A creamy texture, good balance and a long, lingering finish complete the picture. Jim says it goes well with burgers, pasta or pizza but especially with a good cigar after the meal is done.

Wine Enthusiast 90 Points

Jim's Favorite

***Nautical Wheelers Oriental "Uncorked
Events***

Saturday, MAY 19th @ 3 & 4

Thank you for joining us for today's STAFF FAVORITES Wine Tasting. Please tell us about the wines you liked and remember our 10% LOCAL'S DISCOUNT when you purchase 6 bottles or more. We look forward to having you join us for one of our future "UNCORKED EVENTS."

