

3/18/05

14% ACH  
86 WS BITING  
THICKER than PINOT  
THINNER than C.S.

CASILLERO & DIABLO  
CARMENERE 2004  
(10% CAB BLEND)  
FOOD PAIRINGS: CARAMELIZED PEAR + WALNUT SALAD  
JEFF & NOREEN

NOSE: TOBACCO, CHERRY  
TASTE: FRUITY FRONT, DUSKY MIDDLE, NO FINISH

Color: THICKER than PINOT, THINNER than C.S.

BONTEZZA  
2002 CHARDONNAY  
MENDOCINO COUNTY  
(ORGANIC GRAPES)  
JANET  
FOOD PAIRING: CHEESE BAKED SPAGHETTI

NOSE: CRISP NOSE like a S. BLANC, FLOWER (ROSE), QUINCE per TROY - FLOWERS & SPRING  
TASTE: CRISP FRONT, TART END

Color: HOT VINEYARD, GREEN TINT, LITE STRAW

TOMMASI  
VITICOLTORI  
"RIPASSO" 2001  
VAPOLICELLA  
CLASSIC STRAWNE  
C 13% TROY & SANDY

FOOD PAIRING: SAUSAGE TART (BUT VERY GOOD w/ BLUE CHEESE !!)

NOSE: FIG, SWEET, CHOCOLATE - BITTERSWEET DARK, EVERGREEN  
TASTE: DARK and DUSKY FRONT

Color: EDGE is BROWN!!, PARTICULATE - WINE (AMORENA RIPASSO)

DANCING BULL  
2003  
SAUV. BLANC (CALIFORNIA)  
MARIE/MARC

FOOD PAIRING: MULLIGATONY SOUP (INDIAN)

NOSE: CRISP  
TASTE: CRISP

Color: STRAW COLOR

FREI BROTHERS  
2001 CAB RESERVE  
ALEX VALLEY  
CHOCO DESSERT  
CHRIS/MIKE  
19% MIKE

TRENTADUE  
CHOCOLATE AMBRE

NOSE: CHOCO - on YOUR FACE!  
TASTE: CHOCO

Color: VERY DARK

O = PAIRING  
□ = WINE