



Wine Flight May 7, 2014

Wings of Sonoma



Russian River Rhapsody

All artwork is by Jack Stuppin, a Sonoma based oil painter who works *en plein air*.

2011 Chalk Hill Sauvignon Blanc

Tasting Notes:

The nose is suffused with pineapple, lychee, pear, orange blossoms and thyme with a bit of tomato leaf. The palate is all Meyer lemon, apricot, grapefruit and nectarine flavors with a juicy, spicy finish that has a touch of crushed rock.



Yellow Falling

Food Pairings:

Try with grilled grouper topped with tropical chutney or even better, take the Chalk Hill Culinary Lunch Tour and then, enjoy a sit-down tasting of wines paired with a meal prepared by Chef Didier. For reservations, email at concierge@chalkhill.com

PLCB 33257 @ \$15.99 (14.8 abv)

2010 Marimar Estate La Masía Chardonnay

Tasting Notes:

With a beautiful golden color, this white boasts a complex nose of floral aromas of gardenia and honeysuckle, plus a minerality reminiscent of wet pebbles, and a burst of citrus. A note of hazelnut and spice from the elegant oak carries through on the palate. It has great balance and mouthfeel that is lifted by a pert note of acidity and shows good continuity at the finish. It is a Chardonnay that will improve with time in the bottle.

Food Pairings:

Pair with ashed Saint-Maure goat cheese, mache* and frisee salad with truffle walnut vinaigrette, and herb potato chips. You can also try this wine with hazelnut and sunchoke velouté with pan-seared sea scallops.

*Mache, also called lamb's lettuce, has been cultivated in France since the 17th century. It is a dark green plant with a sweet, nutty flavor. The leaves grow very low to the ground so they can't be mechanically harvested like other baby lettuces.

PLCB 33232 @ \$19.99 (14.2 abv)

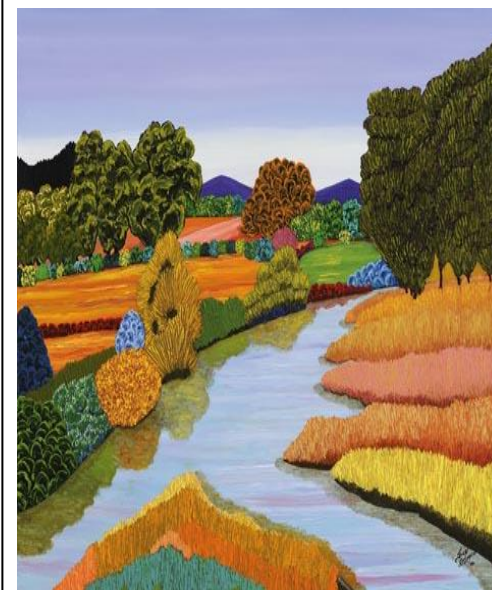
2010 Sebastiani Merlot

Tasting Notes:

With big sour cherry and oak spice on the nose, this wine also has kirsch and light hints of tomato. On the palate, it's bold and dry with flavors of currant, herb, spice, vanilla, oak and a bit of olive brine and Crème de Cassis liqueur. It feels thick in the mouth and oaky with a lush finish.

Food Pairings:

Pair this red with bacon wrapped prawns or scallops. It also goes well with a seafood stew of shrimp, littleneck clams and snapper cooked quickly in a tomato broth and then spiked with wine.



Laguna Stream

PLCB 33258 @ \$10.99 (13.5 abv)

2010 Chateau St. Jean Cabernet Sauvignon

Inspired by formal estate gardens in the south of France, Chateau St Jean is the quintessential Sonoma winery that features gracious style and exquisite architecture. Founded in 1973, the winery is a pioneer in single vineyard wines and the home of the iconic Cinq Cepages.

Tasting Notes:

This Cabernet is ripe with vivid aromas of wild blackberries, cloves, fresh plum and chocolate. On the palate there are rich flavors of dark berry fruits with notes of black tea and brown spice with a long finish. The wine is well-structured and has incredible fruit density, balance and an elegant finish.

Food Pairings:

If you are lucky enough to visit Chateau St. Jean, you can partake of not only 30 different wines, but also have them paired with meats and cheeses from the in-house charcuterie. Have them packed up for a picnic on the vineyards' grounds.

PLCB 32881 @ \$15.99 (14.2 abv)