



Wine Flight
October 3, 2012

Vigorous Varietals

Chardonnay is a green-skinned grape variety used to make white wine. It originated in the Burgundy region of eastern France and is very neutral. Many of the flavors commonly associated with it derive from outside influences such as terroir and oak. It is used to create many different styles of wine; from lean, crisp, mineral wines like Chablis, to American styles of Chardonnay with tropical fruit flavors.

Merlot is a dark blue wine grape that is used for both blending and for varietal wines. The name Merlot is thought to have been derived from the old French word for young blackbird, probably due to the color of the grape. Merlot-based wines usually are medium-bodied with hints of plum, currant, and berry. Its softness, combined with its early ripening, makes Merlot a popular blending grape.

2011 Terranoble Classic Chardonnay, Central Valley

Tasting Notes:

This Chardonnay offers an attractive color and aromas of ripe pear and pineapple, mixed with butter and vanilla notes on the palate. This is a more acidic, citrusy style of wine, yet it's flush and not at all sour.

Food Pairings:

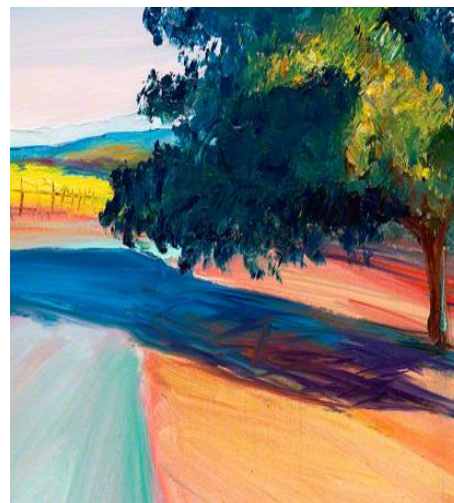
Try with sautéed prawns, garlic butter clams and sushi.

PLCB 519399 @ \$13.99



All artwork by Anna Rea

2011 Domaine des Valanges Mâcon-Davayé, Burgundy



Tasting Notes:

This medium-bodied Chardonnay has all the orchard fruit one could want from a wine from the Mâconnais. Bright, green apple fruit is soft on the mid-palate, and it offers a crisp finish. It has ripe fruit notes that come from lees aging and it is a delicious example of un-oaked Chardonnay.

Food Pairings:

Try this wine with shrimp salad with mango and curried marshmallows or grilled pineapple and bacon.

PLCB 513612 @ \$15.99

2010 Chateau Julien Merlot, Monterey

Tasting Notes:

The wine smells like a huge pile of plum, bright tart cherry, violet leaf, and a touch of leather and chocolate: bittersweet, very dark chocolate. It blows up into bright red tart cherries and plum - bright and acidic - before softening again into violet, violet leaf, and a bit of garden soil. The finish is long and reminiscent of really tart green apples that have been lightly dusted in violet sugar.

Food Pairings:

Do what I did and have it with baguette, mozzarella and duck skin. Or, you know, don't. But duck would work, especially if in confit form and dumped on top of a huge pile of spring greens or any other kind of fun lettuce-y stuff you're into.

PLCB 518426 @ \$15.99

*this review and food pairing by kimandtonic.com

2011 Cousino-Macul Merlot, Maipo Valley

"Macul" is a word from the language spoken by the indigenous people before the discovery of America; the language is Quechua, and Macul in Quechua means "right hand".

Tasting Notes:

With a red ruby color and dark aromas of tar, black pepper, plums and blackberry, this wine is soft and balanced. The palate is creamy and has baked, lightly raisiny flavors of black currant, blackberry and brown sugar.

Food Pairings:

Pair this wine with duck confit and roasted fennel.

PLCB517517 @ \$21.99

