



Wine Flight  
March 3, 2010

## Unusual Wines



### 2007 Hope Estate Verdelho Hunter Valley, Australia



#### Tasting Notes:

This wine has a pale straw color with a light green tinge. The nose has intense floral aromas of orange blossom, guava and honeysuckle with ripe citrus overtones. Notes of fresh herbs complement tropical fruit and floral tones gives this wine a mid palate sweetness. It finishes with crisp citrus characters.

#### Food Pairings:

The sweet fruit cuts through spicy heat while the crisp clean finish doesn't overpower delicate dishes. It is a great food match with smoked salmon penne pasta, shrimp scampi with fresh spring peas and a herb dressing. Also try with lemony lamb chops with blanched asparagus and almonds.

PLCB 68187 @ \$9.29

### 2007 Araucano Carmenere Aisen, Chile

#### Tasting Notes:

With a sultry black ruby color, this wine has a nose of rich, tobacco-y, coffee grounds with loads of ripe blackberry syrup and gravelly earth. It has a dense texture with flavors of cigar, blackberry extract, and loamy earth. Soft tannins add to the overall structure.



#### Food Pairings:

Try with full-bodied meat and game dishes, and other hearty fare such as gratins, baked pasta, ragouts, vegetable stews, and soups.

PLCB 58743 @ \$10.39

### 2007 Shooting Star Blue Franc, Washington

Blaufränkisch is a grape most commonly associated with Austria, though it is grown with much success throughout Eastern Europe and parts of the United State's Pacific Northwest. It produces rich, medium-bodied wines with juicy acidity and crisp tannins that support intensely fruity flavors of wild blackberries and raspberries. The wines benefit from several years in the cellar.

#### Tasting Notes:

This wonderfully delightful wine presents with bright reddish-pink color that sparkles from light filtration only. It is recommended to rinse the bottle neck by pouring the first few drops into a spare glass as most of the sediment seems to be collected at the cork in the bottle neck. The aromas of bright red cherries and herbs permeate the nose. Once upon the tongue, Blue Franc deliver with huge fruit flavors of red cherries, blueberries, raspberry, cranberry, light currants, and just a hint of lechee nut and traces of pepper, almond, and cinnamon. Mid palate to the finish you'll revel in the fruit mixing with a light creaminess and finishing up with an ever so light hint of spicy herbal sensation and soft tannins, but with a nice amount of acidity.

#### Food Pairings:

It's great with Cubanos, pancetta wrapped peppers, or a toasted sandwich of smoked chicken, grilled onion, and avocado with mustard.

PLCB 67401 @ \$12.39

### 2005 Esporão Alicante Bouchet Alentejo, Portugal



#### Tasting Notes:

With an intense, sweet, creamy nose of lovely vivid raspberry and plum fruit, this wine is fresh and focused with sweet pure berry fruits on the palate. It has nice definition and a spicy edge.

#### Food Pairings:

Try it with pancetta, Peking duck, gyros, tandoori, and Middle Eastern cuisine.

PLCB 66459 @ \$19.99