



## Wine Flight September 2, 2009

### Passage to Paso Robles



El Paso de Robles, or Pass of the Oaks, is California's fastest growing wine region. In the mid 1990s, it was home to 35 wineries and 13,000 acres of grapes. Today, the Paso Robles appellation boasts more than 26,000 vineyard acres and more than 200 wineries, as well as an international reputation for producing some of California's most exciting wines.

### 2006 Martin Weyrich Pinot Grigio

Since 1981 Martin & Weyrich has planted more than 250 acres in San Luis Obispo County. The juice of this Pinot Grigio is fermented in a combination of Hungarian and French oak puncheons, and temperature controlled stainless steel tanks.

#### Tasting Notes:

This wine is fresh, light and crisp with a bright fruit forward bouquet of fresh figs, pears and citrus. The palate has a subtle hint of tartness and a well balanced acidity that leads to a clean, refreshing finish.

#### Food Pairings:

It is perfect for a summer dinner party, especially when paired with a prosciutto and melon appetizer or sushi.



PLCB 62733 @\$14.39

### 2006 Peachy Canyon Incredible Red Zinfandel

#### Tasting Notes:

This wine has a concentrated nose of licorice, cinnamon and clove, making it very complex and spicy. Medium-bodied on the palate, it is well balanced and shows good depth. This big wine can be drunk now or cellared for two to three years.



#### Food Pairings:

Red Zinfandel pairs with sausage, beef, lamb, pork and venison, either braised, grilled or roasted. The lower tannin in this wine can accommodate some heat from chiles, so ribs with a spicy barbecue sauce are considered a classic match.

PLCB 14882 @ \$13.99

### 2006 Norman Vineyards, Buzzard Tree Tres Buitres

#### Tasting Notes:

This wine is a rich blend of 50% Shiraz, 38% Grenache and 12% Mourvedre. With rich aromas of blueberry and plum, spicy notes of cinnamon and a floral overtone, this medium bodied wine is food friendly with superb balance, intense berry flavors and a lengthy, peppery finish.

#### Food Pairings:

Enjoy with lighter red meats such as grilled chicken thighs, pork or veal, pizza with red sauce, or cellar until 2014.

\*Not available through the PLCB.  
Please contact a representative at [www.dreadnoughtwines.com](http://www.dreadnoughtwines.com)  
Price: \$14.99



### 2006 Eberle Syrah, Steinbeck Vineyards

University of California PhD student, Gary Eberle, wanted to grow Syrah when he graduated. A faculty member told Eberle he would teach him to prune Syrah vines "in case he ever had some of his own." The professor then said to Eberle over his shoulder, as he left him alone in the university vineyard, "Make sure you clean up those cuttings, young man." Eberle understood perfectly. He picked up the cuttings and took them to Doug Meador at Monterey County's Ventana Vineyards, to graft onto rootstock and propagate. Beginning in 1975, Eberle eventually planted 40 acres of Syrah in his family's vineyard along the Estrella River east of Paso Robles.

#### Tasting Notes:

Flavors of ripe blueberry and black cherry are accented by hints of sweet vanilla oak and white pepper. This is a true Rhône-style Syrah that will gracefully age over the next several years.

PLCB 50841 @ \$13.99