

Pittsburgh Cultural Trust Presents

Wednesday Wine Flight October 2, 2019

A Horizontal Tasting

A horizontal tasting is when you taste wines from different producers but made in the same year (vintage). Horizontal tastings are typically set up with criteria denoting the wine styles, region and varietals of the selections to be tasted, and horizontal tastings are meant to highlight the differences in winemaking styles from different producers and to help the taster develop their palate and expand their wine knowledge.

When additional criteria are added, such as varietal, region or style, tasters can learn to identify characteristics specific to the varietal, the region and the style. When you are tasting horizontal wines from different producers you can learn how to differentiate signature styles from different wineries.

2017 Ponzi Vineyards Pinot Gris

Founded in 1970 by Dick and Nancy Ponzi, Ponzi Vineyards was instrumental in putting Willamette Valley on the map as a world-class wine region. For the last 25 years, sisters Anna Maria Ponzi and Luisa Ponzi have carried on the philosophy established nearly 50 years ago. Today, the winery continues to set the standard in Oregon Pinot Noir and Chardonnay, elevating the region's reputation as a premier wine country destination.

Of Note: Dick & Nancy Ponzi also opened one of the first micro-breweries in Oregon in 1984 (Bridgeport Brewing Company) using world-acclaimed Willamette Valley hops.

Tasting Notes:

This Pinot Gris has a light, golden color with the aroma of ripe peaches and a hint of white pepper, the flavor of peaches, green apples and ginger. It is a dry and savory, full-bodied Pinot Gris.

Food Pairing:

This wine pairs especially well with Asian food as well as cheddar and gruyere cheeses.

PLCB 80425 @ \$18.99
13.1% ABV

2017 Chehalem Winery Three Vineyard Pinot Gris

Chehalem boasts a rich history of innovation, sustainability, and exceptional quality. Known for single-vineyard Pinot Noirs and a progressive approach to white wines, with a firm belief that outstanding wine should accompany every course of a meal.

This wine showcases some of the AVA's most prized sub-appellations, including Dundee Hills, Yamhill-Carlton and Chehalem Mountains. A diverse range of micro-climates and soil types across varied vineyard sites allows for a well-rounded, balanced and fruit-forward Pinot Gris.

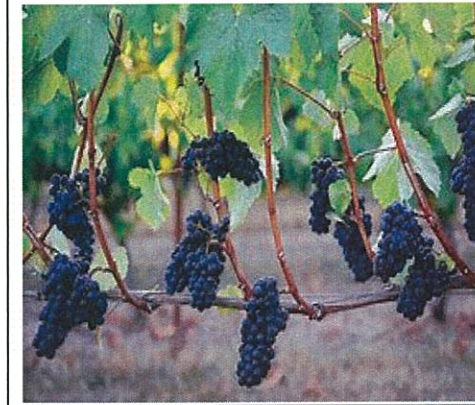
Tasting Notes:

The 2017 Pinot Gris Three Vineyards has a wonderful open nose of fresh green pear and apple slices, wet stone, citrus blossoms and just-ripe white apricot and peach—very pretty! Light-bodied with layers of fresh orchard and stone fruits and plenty of rocky character, it finishes with a tannic grip and a wonderful white blossom quality.

PLCB 80303 @ \$17.99
13.2% ABV

2015 Westmount Winery Pinot Noir

The Willamette Valley experienced a nearly ideal growing season in 2015. This led to perfect ripeness and beautifully balanced fruit. Harvest began in the last week of August, almost a full month earlier than normal. The 2015 vintage shows extraordinary balance between fruit, sugar and acidity.



Tasting Notes:

Aroma of crushed cherries and blue fruits, plum and earthy tones. Flavor continues to intensify with increased exposure to air.

Food Pairing:

Pair this wine with chicken or turkey dishes.

PLCB 76591 @ \$16.99
13.8% ABV

2015 Boedecker Cellars Stewart Pinot Noir

Stewart and Athens, husband and wife team, founded Boedecker Cellars in 2003 and have been crafting natural, sustainably farmed and critically acclaimed Pinot Noirs, Pinot Gris and Pinot Blanc ever since. Everything is done by hand. Their barrel aging routine is 18 months in French oak; they lees stir for 9 of those months and then bottle age the Pinot Noirs for another six months before release.



"We have no money, no life, except for our wines, our family and our friends whom we work to bruising and exhaustion, and we all love every minute."

Tasting Notes:

Explodes out of the bottle. Very lively. Really pronounced cherry flavors – candied cherries, pie cherries, black cherry – balanced with a flavor of tobacco, cedar and oak. Let this one air a little – even better on Day 2.

PLCB 79097 @ \$19.99
13% ABV