



This Week's Wine Tasting

Friday, July 10th 2015

Artesa Carneros Chardonnay 2012

This wine is first and foremost about aromatics, and the techniques used are designed to retain the signature Carneros aromas of lemon-citrus and white blossom while accentuating the minerality and vivid, fresh fruit flavors of citrus and stone fruits in the wine. Partial barrel fermentation, malolactic and lees stirring create layers, imparting hints of cedar and honey and wrapping the flavors in a rich, generously-textured mouthfeel. \$25

Raimat Rosé 2014

Bright pale pink with elegant notes of strawberry, and a hint of grapefruit slightly underlain with aniseed. Reminiscences of the strawberry notes on the mid-palate and a very pleasant raspberry flavor with a sweet sensation. **\$12**

Gran Codorniu 2012 Cava Rose

A delicate, medium tone, salmon pink. On the nose are delicate notes of raspberry, blackberry and strawberry enhanced by a light citrus aroma that adds extra freshness. Prominent notes of red fruit, fresh and balanced. The mousse enhances the creaminess brought out by its aging in contact with the lees. *This wine pairs excellently with sturdy aperitifs and fish with rice dishes.* \$23

Vina Zaco Rioja 2013

With brightly fruited Tempranillo from Rioja, this has more than Rioja's usual fruit character of red and black cherries and plums. In addition to the mint and herbs that usually derive from Rioja, as well as its dusty rock notes, there is a lush and vibrant fruit salad greatly comprised of red and black raspberries and fresh and dried strawberries. 9 months in French and American oak ageing. **\$16**

Elements Sonoma County Zinfandel 2012

This wine displays beautiful aromas of raspberry and cherry on the nose followed by flavors of ripe, bright fruit along with a hint of spice. The classic Dry Creek and Alexander Valley characteristics are concentrated, yet well balanced. The wine pairs perfectly with hearty meat and pasta dishes. A one-of-a-kind wine that over delivers in the bottle \$21