

**Wicked Cellars Tasting Notes**  
**Friday, August 17th, 4:00 p.m. to 7:00 p.m.**

**Treveri Cellars with Christian Grieb,  
Assistant Winemaker and Marketing Director**

**\$10 Tasting Fee**



**Christian Grieb** is the son of **Treveri Cellars** owner and German trained winemaker, **Juergen Grieb**, who founded Treveri in 2010 after 30 years of making Washington wine for other labels. At Treveri, Grieb makes a lineup of varietally labeled Columbia Valley sparkling wines, ranging from Chardonnay to Syrah. He uses the traditional Methode Champenois for natural in-bottle carbonation and softer, finer bubbles in his wines.

Soft and well balanced in acid and sweetness, Juergen's wines reflect his training and experience in Germany's famous Trier and Mosel wine regions. They each develop beautiful fruity flavors with true varietal character, so each varietal tastes just like what it is.

Treveri's wines have so impressed wine geeks and foodies that last year, State Department Chef, Jason Larkin, tasted through Treveri's wines and chose Treveri sparklers for all the 2011 holiday White House State Department dinners, the first time since 1976 that the White House has poured any sparkler other than a Californian!

**Treveri Cellars Extra-Brut "Blanc de Blanc" \$14.99**

Treveri Extra-Brut exudes luxury and sophistication, showcasing the true aspects of sparkling wine with zero-dosage. This completely dry sparkling wine is sure to evoke enlightenment with hints of apple, complex yeast tones, and acidity.

**"Rated Excellent** "A moderately aromatic sparkler with early aromas of tropical fruit, particularly banana and pineapple, giving way to green apple, citrus notes, and brioche. The palate is tart, crisp, and quite dry with drawn out citrus flavors." **—Sean P. Sullivan, Washington Wine Report**

**Treveri Sparkling Rosé NV \$19.99**

Crisp and complex, Treveri Cellars Sparkling Rosé offers hints of berries and citrus, creating a blend of delicious and enticing flavors. This Rosé pairs well with any dish, and its versatile profile will lavish your meal with luxury and class.

## ***Treveri Chardonnay “Blanc de Blanc” Brut Sparkling NV \$14.99***

Hints of green apple and soft beautifully fine bubbles give off a wonderful balance of fizz in each glass of this sparkling brut!

**“(Good)** A lightly aromatic wine with abundant grapefruit and floral notes. The palate is crisp and tart with abundant citrus flavors. *Recommended.*” –**Sean P. Sullivan, Washington Wine Report**

## ***Treveri Cellars Mueller Thurgau “Blanc de Blanc” Sec Sparkling NV \$17.99***

An uncommon varietal for Washington, Mueller Thurgau is a hybrid created to achieve the fruity complexity of Riesling with greater ease of planting and ripening. The result is a fruit forward wine with a yeasty bottle fermented signature, offering flavors of apricots and peaches with grapefruit and lemon zest on the finish. Made in the off dry Sec style, it carries a nice hint of sweetness.

## ***Treveri Syrah Brut Sparkling NV \$19.99***

This dark ruby and full-bodied sparkling wine is rich and bold with distinct Syrah flavors of dark berries, pepper, and spice that brings together the best of Syrah and dry sparkling wine.

## ***Treveri Pinot Gris “Blanc de Blanc” Extra Sec Sparkling NV \$15.99***

This sparkling Pinot Gris displays a wonderfully yeasty bottle-fermented bouquet of green apple, pineapple and brioche aromas along with an off dry, Extra Sec and medium bodied palate, yet it finishes tart with green apple and citrus notes, and shows excellent structural balance.

# *A Word on Sparkling Wine Sweetness*

Sparkling wines are measured by their degree of sweetness. When selecting sparkling wines, it helps to know the various degrees of sweetness:

***Brut Nature:*** This is the driest of all sparkling wines. Fermented nearly completely dry, it is austere dry and tart.

***Extra Brut:*** With just a tiny bit of sugar remaining, this wine tastes entirely dry.

***Brut:*** This is the most commonly found level of sweetness. It tastes typically quite dry, but you just might notice a hint of sweetness in some bruts. This level pairs nicely with caviar, fried foods, truffle popcorn, oysters, many cheeses and many fish entrees.

***Extra Dry/Extra Sec:*** This wine is delicately just a bit sweeter than Brut.

***Sec:*** This level is slightly sweet and pairs well with foie gras, dried fruit, nuts and some shellfish.

***Demi-Sec:*** This wine is clearly sweet and pairs well with desserts, fresh fruit and wedding cake.

***Doux:*** This is the sweetest level of sparkling wine. A dessert in itself, it's made to pair with pastries and desserts.

