

Wicked Cellars Tasting Notes
Saturday, February 23rd, 2:00 to 5:00 p.m.
California's Central Coast
With Noceto, Sean Minor and
Jeff Runquist Wines

\$10 Tasting Fee

During our tasting this Saturday we'll take a close look at three distinct wineries intent on making fabulous wines from California's wide-ranging Central Coast region: *Vino Noceto, Sean Minor Wines* and *Jeff Runquist Wines*.

2011 Vino Noceto Pinot Grigio \$21.99

With an intensity of almond paste and charcuterie at first whiff, this nice Pinot Grigio from the Sangiovese specialists at Vino Noceto is light in color but rich in mouthfeel, with a flowery, apricot flavor. Cool, Delta breezes make for a crisp, aromatic, dry yet fruity version of this well-known Northern Italian varietal. (A Double Gold Medal Winner.)

2010 Sean Minor Four Bears Sauvignon Blanc, Sonoma County \$13.99

This Sauvignon Blanc is rich and complex with aromas of ruby grapefruit, citrus and tropical fruit. On the palate, the combined flavors of fresh melon, fig and lime are balanced perfectly to form a crisp, mouthwatering texture and a lingering finish.

2010 Sean Minor Pinot Noir, Caneros \$24.99

Sean Minor's Carneros Pinot Noir comes from the region just north of San Pablo Bay below the feet of the Sonoma and Napa Valleys. The wine is medium-bodied, well structured and elegant, with lingering spicy and earthy notes and cherry, cola, plum, and blueberry flavors through the mid-palate. On the lengthy finish vanilla

and toast integrate well with silky round tannins. The wine is aged 10 months in 100% French oak of which 20% is new.

2009 Vño Noceto Sangiovese \$22.99

This Chianti-inspired "normale" Sangiovese displays hints of chocolate with a fruit forward cranberry-cherry character, and it's highly versatile with food. Try pairing it with tomato-based sauces and grilled meats. In fact, Dan Berger calls it, "The best Sangiovese in California."

2010 J. Runquist 1448 California Red Wine \$18.99

Sometimes there's too much good fruit to go around. Once production needs are met for their single vineyard wines, Runquist assembles the best lots together to make their 1448 "house" cuvée, named after the winery's elevation in the foothills of the Sierra Nevada Mountains. The exact blend varies from vintage to vintage (depending on the whims of Mother Nature) but is typically based on Petite Sirah (about half) with smaller portions of Barbera, Petit Verdot, Zinfandel, Syrah, Carignane, and other estate grown varieties.

The 2010 offers intense ripe black and red fruit flavors, layers of creamy vanilla and spicy oak, and a smooth chocolatey finish. Enjoy this with hearty, seasoned, stick-to-your-ribs fare like a cheeseburger piled high, barbecued ribs with smoky sauce, or lamb kebabs.

2009 J. Runquist "Salmon Vineyard" Clarksburg Petite Sirah \$30.99

This Petite Sirah comes from the Salmon Vineyard, located on Sutter Island in the Sacramento River Delta. The 2009 vintage yielded rich fruit with incredible concentration, making for a deeply hued, dark-fruited, and intense Petite Sirah that's characteristically anything but Petite!

"Big creamy mouth-coating flavors of ripe sweet boysenberry and blackberries are balanced by creamy French oak. The texture is full of thick viscous tannins, and the finish is long and lingers well after swallowing the wine. I am guilty of letting the alcohol creep up a bit on this wine, but it is well integrated. Be forewarned this is one big rich red wine." -**Jeff Runquist**