

Wicked Cellars Tasting Notes
Saturday, June 29th, 2:00 to 5:00 p.m.
Wines You Never Thought You'd Love....
\$10 Tasting Fee!

Erabus Pinot Gris 2011, New Zealand \$21.99

Off dry in style and well balanced with minerality and acidity, this Pinot Gris from Michiel Erabus in New Zealand's Awatere Valley presents aromas of white peach, pear and stone fruits. Its palate displays a lovely smooth texture, with a richness underpinned by the flavors representative of the aromas.

The Erabus vineyards are literally along the banks of the Awatere River, just a couple of miles from the ocean. This unique terroir makes this wine special, giving it the Kiwi tropical zing, rich mineral notes, old world style and incredible acidity.

Reichsrat Von Buhl Riesling Kabinett "Armand," Germany \$21.99

Founded in 1849, the Reichsrat von Buhl estate in Germany's Pfaltz wine region, has been a family business and has ranked among Germany's most prestigious estates ever since.

A green-tinged straw hue belies the dynamic aromas in this wine offering notes of peach, nectarine, vanilla, lemon-lime, and pear. These aromas give way to a zingy sip of white stone fruit with a lot of acidity and a lingering, well-balanced finish.

Spice Route Pinotage 2010, South Africa \$22.99

Spice Route Pinotage is a bold expression of this classic South African varietal. It opens with a burst of ripe plum and raspberry on the nose with sweet spice and hints of beetroot. Fresh red fruit continues onto the palate where refined tannins add age-worthy structure to this wine with sweet and smoky cherry tobacco on the finish.

Fruit for the Spice Route Pinotage comes from the Rheeboksfontein vineyards in the Swartland and provides exceptional quality Pinotage with rich dark fruit flavors.

Stark-Conde Syrah 2008, South Africa \$21.99

This opaque and dark ruby colored Syrah opens with a bouquet of mild new leather and tobacco with hints of black cherry and herbs. On the palate, this wine is medium bodied, nicely balanced, smooth, and easy to drink with a flavor profile of gentle black cherry and hints of mild oak, black raspberry, and truffles. The finish is dry and its moderate tannins are sticky and nicely prolonged. Try pairing this food friendly Syrah with veal Parmigianino.
- 90 Points - *Wine Spectator* 4/30/12

Tikves Vranec 2011, Republic of Macedonia \$10.99

This 100% Vranec, a varietal indigenous to the region, reveals a Zinfandel-like, briery, raspberry, earthy, peppery fruit character and southern Rhone garrigue and spice box notes.

Tikveš wines are emblematic of Macedonia's ancient tradition of winemaking. The winery uses sustainable practices throughout its operations.

Chateau Musar Red 2004, Bekaa Valley Lebanon \$48.99

Seven years in the making, the Chateau Musar Red 2004 vintage was released in May 2011. This a blend of Cabernet Sauvignon, Carignan and Cinsault crafted by winemaker Tarek Sakr from grapes grown on 40-year-old mature bush vines in Lebanon's high Bekaa Valley.

Chateau Musar Reds are dense and richly textured, with intense 'baked fruit' characters: plums, damsons, cranberries, cherries, figs and dates. The Cabernet lends black fruit flavors, while Cinsault and Carignan contribute fragrances of violets and pepper and supple spice.

The style is always emphatically Lebanese: enticingly aromatic, with persistent fruit flavors. Over decades the wines acquire tawny hues and mellow notes, aging well for decades.