Wicked Cellars Tasting Notes

Saturday, August 24th, 4:00 to 7:00 p.m.\_

Todd’s “Favorites of California” Tasting

$10 Tasting Fee!

It’s Todd's California picks ... As Todd always says “All the best of everything comes from California”. Let’s see if Todd’s picks live up to his claims!!! Todd worked with Katie from Unique Distributing to bring you a selection of California wines that will knock your sox off!!

You don't want to miss this great taste of California!!!

***Steele Chardonnay*** 2012 $19.99

This Cuvee consistently exhibits excellent depth of flavor, wonderful acidity and complex aromas. The Santa Maria vineyards add a tropical fruit character to the wine, flavors and aroma of mango, pineapple, and papaya. The Sonoma vineyards attribute citrus character and acid to the cuvee. The Mendocino vineyards flavor profile leans toward citrus fruit and minerality from DuPratt and Lolonis contributes the warmest-climate grapes to the cuvee with flavors and aromas of baked apples and cinnamon.

Halibut with a white wine beurre blanc sauce would compliment the complex flavors of the Cuveé Chardonnay any day.

***Steele Pinot Noir Caneros*** 2010 $22.99

The Carneros Pinot Noir from the Durell and Sangiacomo Vineyards, both situated in the cool Carneros region of Napa and Sonoma Counties adjacent to the San Francisco/San Pablo Bay is considered by many to be the home of the best American Pinot.   Carneros’ masking fog and cool breezes throughout most of the growing season allow for the hang time needed to develop the flavors of exceptional Pinot Noir. These grapes saw maximum hang time and the wine exhibits classic Pinot Noir weight and body. Enjoy now or lay it down for a few years to add a little bottle age. It’s a treat whenever you choose to drink it.

***Jason Stevens Merlot 2010***$18.99

Like an orchestra, Jason-Stephens' team works in harmony to create the best wines. The vineyard manager knows exactly what to do in the field to make the grapes perfect at harvest based on the desires of the winemaker. After harvest, the winemaker's role is to care for the grapes as they mature into superb wines, just as a parent guiding a child into adulthood, the winemaker brings these hand-crafted wines to life. Today, the wines from this vineyard express unique wine qualities found in premium wines.

Deep ruby black color. Aromas of sautéed peppers, plum skin, and cedar follow through on a supple entry to a dry-yet-fruity medium-to-full body with tasty vanilla, dried goji berry, peppercorn, and mint notes. Finishes with a smooth, velvety tannin fade. An impressive, table friendly, food pairing offering.

***Jason Stevens Zinfandel  2009***$18.99

Jason-Stephens’ Estate Zinfandel is a break from the normal in today’s market. They pick the Zinfandel earlier than most to maintain the fruit aspects of the grape and to maintain the integrity of the grape with better balance of acidity, fruit flavors and tannins to make a great Zinfandel.  They further enhance the grape’s transformation into wine using an automated sorting system to remove material other than grape (MOG) and raisins which are commonly found in Zinfandel clusters that widely have uneven ripening. Removing the raisins helps prevent prune and raisin flavors thus making a brighter Zinfandel. Jason Stevens' mission it to handcraft a zinfandel that stands out in the crowd and is a consistent expression of their distinctive terroir and represents the true expression of the grape.

**Obsidian Ridge Cabernet Sauvignon 2010$30.99**

The aroma of this wine reminds one of a blackberry patch at the end of summer. The warmth of the ripe fruit aromas is complimented with generous notes of nutmeg, vanilla and clove. The wine is soft at entry then expands on the palate with weight and generous structure. Brown sugar compliments the black fruit flavors, making the wine rich and inviting.

The 2010 vintage was a roller coaster. The spring started off with welcome rainfall after three previous years of drought. Subsequent summer months were mild, with the vines holding a healthy green vigor. Then came a heat wave (more of a heat blast!) in late September. We picked in a frenzy from the ripest blocks. But then the heat broke, and the autumn played out in a long, cool harvest season. We were lighting obsidian-ringed campfires for warmth on the last mornings of picking, and our trucks left the hill just as the fall rains came down in force. The results were two camps of wines: the early lots with ultra-ripe, super concentrated red fruit flavors, and the later lots with fresher fruit flavors and lower acid. Either would make a compelling stand-alone wine, but having both styles provided exceptional blending options.

A blend of six blocks from the Obsidian Ridge Vineyard, the spicy aroma and sweetness comes from fruit picked early off the steep slopes that rise from 2300’ to 2640’. The generous fruit and structure comes from fruit picked later in the season, from the lower blocks of the vineyard (2200’). A small percent of Cabernet Franc and Syrah were added for aromatic intensity and volume. The young wines were placed in our signature Kadar Hungary oak barrels where they aged for 18 months.

***Klinkerbrick Old Ghost 2011*** $43.99

Produced from a 100-year old vineyard, the Old Ghost is an exceptional wine that exudes explosive brambleberry flavors balanced with structure, elegance and finesse.  The grapes harvested from this block are miniscule in yield and typically smaller in size, offering more "skin to flesh" resulting in higher tannins.  The dense aromatics of berries and spice are coupled with the suggestion of a botanical garden, including mint, licorice, lavender and rosemary.  This Old Ghost is not for the feint hearted and will command your attention.  This vintage may be the most benevolent to date.