

IWFS OAKVILLE

May 13th, 2013

California event at Maluca



Tonight's Wines reviews and information

2009 Blanc de Blancs North Coast



Varieties: 100%
Chardonnay County
Composition: 69% Napa,
27% Sonoma, 4% Marin
Appellation: North Coast
Harvest Dates: August 21
– October 12, 2009 Barrel
Fermentation: 29%
Alcohol: 12.7%

Tasting Notes:

The 2009 Blanc de Blancs offers bright aromas of fresh green apple and juicy pineapple, complemented by yeasty sweet bread dough. The aromas

lead into an expressive and generous taste of white stone fruit, apple, pear and tart grapefruit. An undertone of salty minerality and a complex creamy palate are supported to the end with a mouthwatering acidity.

Winery Background:

Schramsberg was founded in 1862 by Joseph Schram, the Napa Valley's first hillside winery. Chinese laborers dug 2 miles of caves into the volcanic rock of Diamond Mountain, and planted the hillside vineyards. In classic Champenoise style, Schram died in 1905, leaving his widow to run the estate until prohibition forced them to close their doors. In 1965 Jack & Jamie Davies bought the run down estate and began the long process of resurrecting what is surely one of California's most historic and significant wineries. The second

generation of Davies, having grown up at the estate, is now having an impact. Jack died in 1998, his son Hugh Davies is the winemaker, working closely with his mother to ensure the long-term progress of Schramsberg.

Online reviews:

This light straw colored Sparkler consistently performs very well with our panel. It opens with a mild bread dough bouquet with hints of grapefruit and lemon. On the palate, this wine is light bodied, a touch acidic and slightly effervescent. The flavor profile is a slightly tart green apple with hints of white pepper, mild grapefruit, and some nicely integrated minerality. The finish is very dry and its flavors linger for a while. The panel suggested serving this very nice sparkler with appetizers like bacon wrapped scallops or caviar.

Enjoy - KWGTP - <http://www.kenswineguide.com/>



TIN BARN - 2010 Pinot Noir Carneros Sonoma, Ricci Vineyard

Varieties: Pinot Noir
 Appellation: Carneros (in Sonoma)
 Vineyard designation: Ricci Vineyard
 Alcohol: 13.9%
 Vineyard Note: Along the outskirts of Sonoma County, on a slope facing the San Pablo Bay, lie Dale Ricci's family vineyards. This foggy, breezy location is ideal for Pinot Noir.

Tasting Note:

With a decidedly smoky nose and spicy cherry cola flavors on the palate, this wine fondly evokes grandfather's pipe.

Winery Background:

Three of five partners in Tin Barn Vineyards are from Toronto: Gray Fowler, Bud Johnson and winemaker/managing partner Mike Lancaster are all local boys who have a serious passion for wine.

Mike moved to California in 1994, to study at UC Davis following an apprenticeship at Niagara's Stonechurch winery. While at UC Davis, Mike worked at Gloria Ferrer, Sonoma followed by five years as assistant winemaker and then winemaker at Napa's Quail Ridge winery. Finally, in 2000 Mike was able to launch Tin Barn with the support of his friends.

The idea behind Tin Barn is to produce a range of high-quality wines driven by vineyards. Each wine in the range is determined by searching out great vineyards, the number of bottles produced dependent on the amount of fruit available from that site. The result is a selection of wines, made in very small quantities, that really showcase the differences in soil, microclimate and location. Each of the wines is vineyard-specific, and each is produced in under 1000 cases annually. Tin Barn crafts five red and one white wine. Tasting through the range, the most striking thing for us is the consistent impression of balanced, beautifully structured wines.

Online Reviews:

by Steve Heimoff
 This is a simple Pinot Noir that has raspberry and cherry jam flavors. While it has a delicate mouthfeel, it tastes candied and sweet.
 — (4/1/2013) — 83
 wine enthusiast magazine.



2009 SYRAH SONOMA COAST, CORYELLE FIELDS

Vintage 2009
 Varietal Syrah
 Appellation Sonoma Coast
 Vineyard Designation Coryelle Fields
 Harvest Date September 30th, 2009
 Acid 6.8 g/L PH3.65
 Aging 26 months, 30% new French oak
 Bottling Date July 19th, 2012

Tasting Note:

Cool climate Syrah comes from the coastal hills east of Jenner, in a remote vineyard on our namesake Tin Barn Road. Sourced from a rocky hillside block just at the fog line (elevation 1000 feet) the fruit ripens slowly in the coastal air. As a result, this wine imparts an earthiness characteristic of Northern Rhone Syrah. Hints of smoky bacon and wild mushroom combine on the palate, creating a perfect complement to roasted vegetables or wild game.

Online Reviews:

Northern Rhone style Syrah has an unusually deep color and lush consistency, offering rich aromas of violets. Distinctively earthy, with hints of smoky bacon and wild mushroom, the wine features a full middle palate and a long finish capped off by a touch of sweet French oak....dark, feral aromas of animal, mineral and vegetable with a counterpoint of dark chocolate.

Noceto - 2009 Sangiovese Amador County



The Chianti-inspired “normale” Sangiovese displays hints of chocolate with a fruit forward cranberry-cherry character. Highly versatile with food—pair with tomato-based dishes, pasta and pizza, or anything from salmon to lamb. A great value to boot!
 “The best Chianti-style Sangiovese in California”
 - Dan Berger

Winery Background:

Suzy & Jim Gullett produce about 4,000 cases of Sangiovese, primarily from their 21 acres of estate vineyards. 1990 was the first vintage, and Noceto finished construction of their winery in time for the 1999 harvest.

Knowing that they wanted a noble grape variety, and that Shenandoah Valley required a warm-climate variety, Jim & Suzy began researching the options for their vineyards. Zinfandel, Syrah and Aglianico were all considered and rejected in

favour of Sangiovese. In 1987 they planted the first parcels with Sangiovese, Sangiovese Grosso (Brunello), and Sangiovese. Noceto's wines are modelled on the Chianti Classico style, emphasizing the delicate, complex fruitiness of Sangiovese. Neutral and large-format oak aging allows slow maturation while adding a subtle spiciness to the wine. A mix of American & French oak in a variety of age & sizes is used. The wines strike a great balance between California sexy and Tuscan vitality: thoroughly enjoyable wines.

Online Reviews:

We've said this before and we'll say it again – the best Italian wine varieties being grown and produced in California hail from the Sierra Foothills region, most notably Amador and Calaveras Counties. That's why we're in complete agreement with VINO NOCETO when they refer to their Sangiovese – Italy's most planted varieties, by the way – as “California's Best Sangiovese.” They've even got several noted wine writers and critics to uphold that endorsement.

So what makes this the best Sangiovese in California? Well, a large part is the complexity of the wine. It's got the classic cherry and cranberry notes that you'd expect from a Chianti-style Sangiovese, but then the wine gets deeper with more chocolatey tones and a touch of oak. Plus, all throughout there's a robust spiciness that tickles the tongue and leaves you wanting more. Closer in spirit to the Brunello di Montalcino wines, but without the dirtier, more rustic notes, this is an instant classic that blends the more fruit-forward California style of winemaking with the drier, richer, more traditional Old-World stylings of Sangiovese. Mangia, mangia, and enjoy.

forgottengrapes.com

Murphy-Goode 2011 Sauvignon Blanc 'The Fumé' North Coast



Varieties: Alcohol: Oak Aging:
 95% Sauvignon Blanc, 5% Semillon

Tasting Note:

The 2011 Fumé was predominately fermented in stainless steel to retain the expression of bright citrus and tropical fruit aromatics while the

balance was barrel fermented in French and American oak to increase the mouthfeel and develop lush flavors of white peach and honeydew melon. The Semillon adds wonderful expressions of floral notes and adds nice texture.” This Sauvignon Blanc (“The Fumé”) pairs great with lots of food, such as shellfish and Thai chicken, but it pairs just as well with you relaxing poolside.

Online Reviews:

John Szabo, MS

A mild, mid-weight, clean, lightly licorice/fennel flavoured example of sauvignon, with few signs of wood despite the fumé designation. Dry, average length. Correct. Tasted January 2013 and again March 2013. Value Rating: *1/2

David Lawrason

The term Fume usually denotes a sauvignon aged in oak. By using both names on the label Murphy-Goode is confusing the issue even more. There is a tiny oak presence in the processing but it is very subtle. Overall this is a gentle, easy going sauvignon with grapefruit, fresh herbs and a touch of spice. An easy-drinking, engaging style that is much less strident than NZ or Loire examples. Very good length. Tasted April 2013.

CAVE SPRING - 2010 Indian Summer Riesling, Late Harvest VQA Niagara Penninsula



Origin: 100% Lincoln
Lakeshore Varieties: 100%
Riesling Alcohol: 12.5%
Residual Sugar: 96 g/L
Soil: Clay loam over red shale
Harvest: December 10 – 15,
2010 Vinification: Partially
frozen Riesling grapes were
selectively harvested during
the night at temperatures of -7
°C. Fermented in small,
stainless steel tanks at cool
temperatures over a 30- day
period using selected yeast
strains

Tasting Notes:

On the nose, classic Bartlett

pear and lemon meringue aromas emerge overtop notes of candied orange peel, golden raisins and allspice. The palate is sweet and full in body yet not cloying, echoing in flavour the aromas of the nose along with notes of black tea, honeycomb and brown sugar. Crisply structured throughout, the wine’s brilliant acidity provides a clean, elegant finish reminiscent of orange marmelade and crème brûlée.

Winery Background:

This wine originates from grapes grown in selected vineyards along the south shore of Lake Ontario in the Niagara Peninsula. These clusters were left on the vine to partially raisin during late autumn, with a further concentration of sugars and acids occurring when the berries were partially frozen by the first deep frosts of the season. Selectively hand- harvested and pressed in a semi-frozen state, they deliver a sweet wine with an ideal balance of luscious fruit flavours and crisp acidity

Online Reviews:

Steve Thurlow

Late harvest riesling is less expensive and often preferable to rich very sweet icewines. Expect a delicate nose of lemon meringue pie with melon, spice and vanilla. It is midweight and sweet on the palate but it finishes almost dry with lovely delicate lemony acidity keeping it rolling along nicely. Very good length. Try with blue cheese or creme caramel or maybe a lemon custard tart. Best 2012 to 2016.

Tasted May 2012.