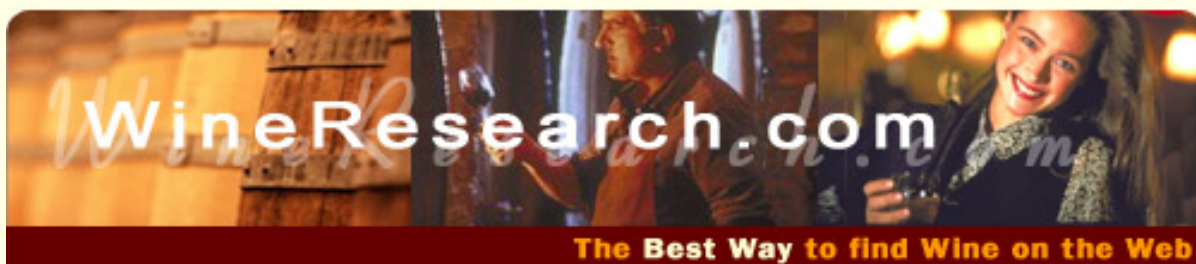


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Recommended wine varieties for **Pizza / Pasta - red sauce / marinara.**

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How Often	Variety
Most Often 	Barbera Dolcetto Nebbiolo Sangiovese
Often 	Carignane Charbono Gamay Noir (True Beaujolais) Grenache Petite Sirah Rhone Blend (red) Syrah or Shiraz Tempranillo or Valdepeñas Zinfandel Sauvignon Blanc
Sometimes 	Alicante Bouschet Bordeaux Blend (red) Cabernet Franc Cabernet Sauvignon Cabernet Sauvignon Blends Malbec Merlot Mourvèdre or Mataro Pinot Noir Pinotage Other Red Wines Pinot Gris or Pinot Grigio
Rarely 	Bordeaux Blend (white) Pinot Bianco or Pinot Blanc Sémillon Blush Wines
Almost Never 	Cinsault / Black Malvoisie Chardonnay Chenin Blanc Colombard Gewürztraminer Grüner Veltliner Marsanne Riesling Rhone Blend (white) Rousanne Symphony Viognier Other White Wines Port Blends Sparkling Wines Dessert Wines - White Spirits

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Your Guide to Food & Wine Pairing

Wine	Foods	Sauces, Herbs & Seasonings	Vegetables and Fruit	Menu Recommendations
Pinot Grigio Light-bodied white wine, gently aromatic with palate cleansing fruit acid. A good aperitif or first course wine.	Poached or sautéed chicken, white fish, turkey, quail or pheasant, summer fruits, and antipasto	Light, creamy lemon sauces, chervil, lemon zest, ginger, chives.	Snow peas, baby lettuces, melon, summer fruits	Prosciutto and melon, goat cheese tart, antipasto platter, roast turkey with fruit chutney, quail salad, scallop and ginger salad
Fumé/Sauvignon Blanc Light-bodied, dry white wine with grassy citrus notes and slight oak character. Serve with light herbal and/or tangy foods to complement or contrast with slight oiliness, richness or delicate creaminess.	Poached, sautéed or lightly grilled chicken, fish, shellfish, vegetables, light or delicate salads, soups or pasta	Cilantro, chives, parsley, dill, chervil, shallots, tomato vinaigrette, lemon or herb sauces.	Bell peppers, fresh tomatoes, peas, asparagus, celery, artichokes, and lettuce.	Poached or lightly grilled seafood with slightly piquant sauces, vegetable-based appetizers, goat cheese, sautéed fish with fresh salsa or herb butter, oysters, fried calamari, spring rolls, appetizers.
Chardonnay Medium-bodied, rich white wine with smoky, vanilla, oak flavors. Lighter styles are crisper and less complex	Seafood with rich sauces, pasta with creamy sauces, smoked salmon, sauces with lemon accents, creamy soups, and seafood salads.	Basil, saffron, flavored olive oils, seasoned or herb butters, pesto, creamy or buttery sauces with lemon accents.	Corn, mushrooms, olives.	Grilled chicken or veal with herb butter, scallops with chardonnay basil sauce, crab cakes, risotto, prawns with tomato, olive and garlic, mozzarella and summer tomato salad. Caesar salad, fried calamari, lobster, grilled swordfish or salmon.
Malvaisa Bianca/ Riesling Light-bodied, slightly sweet white wine with fruit accents and balanced fruit acids. An aperitif, first course, or summer BBQ wine. Complements lighter style foods. Serve well chilled.	Poached or lightly sautéed chicken, fish or vegetables	Ginger, lemon and orange zest, chervil.	Snow peas, bean sprouts, and summer fruits.	Chinese chicken salad, melon, prosciutto and fresh fruit.
Pinot Noir Medium-bodied red wine with berry fruitiness and earthiness. Complements medium to full-bodied foods and moderately robust flavors.	Lamb, grilled red meats, roast chicken, duck, pork, game birds, salmon, hearty pastas and Italian style pasta with tomato sauce	Basil, oregano, garlic, cooked tomato sauces, mushroom sauces, pasta dishes, and spicy herb sauces.	Root vegetables, mushrooms, tomatoes, cherries	Roast chicken or duck, grilled tuna, salmon or swordfish. Rack of lamb and ratatouille, lasagna, jambalaya, tortellini with garlic and parmesan, grilled quail, grilled sausages, enchiladas, black bean soup.
Barbera Medium-bodied red wine, high acid with berry-like fruit. Pairs well with medium-bodied foods.	A pleasing contrast to creamy, spicy pasta dishes and hearty cheeses.	Basil, garlic, aioli and spicy (not hot) herb sauces.	Roast vegetables, mushrooms, ripe tomatoes, cherries.	Roast beef, leg of lamb, orzo pasta with creamy cherry tomato sauce, roasted root vegetables.
Merlot/Sangiovese Medium-bodied, deep red wine with luscious, full flavor. Complements foods that are rich and hearty with a natural softness or sweetness.	Duck, pork, lamb, beef, turkey, roast chicken, hearty cheeses, pasta with meat sauce.	Balsamic vinegar, thyme, and orange zest.	Peppers, cherries.	Roast turkey, roast pork loin, beef and lamb stews and roast duck, French onion soup, aged cheeses.
Zinfandel Full-bodied, dark red wine with blackberry and pepper notes - expressive fruit character. Complements hearty, spicy foods.	Grilled red meats, pastas, pizza, ribs and hearty winter dishes cooked with tomato sauce.	Cooked tomato sauce, barbecue sauce and rich meat sauces with garlic, rosemary, sage, oregano.	Peppers, eggplant, tomatoes, mushrooms.	Grilled or barbecued meats, pizza, spaghetti and meatballs, grilled sausages, cassoulet, French onion soup, eggplant parmesan, leg of lamb.
Cabernet Sauvignon Full-bodied, tannic red wine with rich but austere fruit and excellent acid-tannin balance. Complements richer, heavier foods where the wine doesn't overpower the flavor.	Grilled and roasted beef or venison, aged cheeses, meaty, full-bodied flavored foods, game meats (i.e. duck).	Rosemary, bay leaf, sage, garlic and red wine sauces.	Peppers, eggplant, green beans, mushrooms, black currants.	Roast beef, rack of lamb, grilled red meats, aged cheeses, roast duck, chocolate desserts.
Moscato d'Oro Light sweet, white dessert wine. Complements desserts that aren't too sweet or rich.	Light fruit or lemon desserts.	Mint, lemon and orange zest, raspberry.	Berries, summer fruits.	Fruit Tarts, fresh plates, sorbets.

Courtesy [Robert Mondavi Winery](http://www.RobertMondaviWinery.com)



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Wine



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White Wines and Food

Wine and Food pairings is an individual choice. Every person's sense of taste is different. In general, each person should decide for him or herself what combinations of wine and food taste good - don't worry about what anyone else says *should* work. However, I understand this is difficult when a wine drinker is just starting out. Hence, this listing.

Remember - these are only guidelines!! You will figure out quite quickly that your own tongue has its own idea of what goes well with what. Trust your own judgement, and eat and drink what you enjoy!

Typically, you want to drink light-to-dark, just as when you plan a meal you start with delicate tastes and work towards heavier tastes. For this reason, you tend to serve a white wine with appetizers or opening courses in a meal. White wines also go well with most lighter dishes - salads, fish, poultry, and so on.

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	Chenin Blanc	Gewurztraminer	Dry Riesling	Sauv. Blanc	Chardonnay	White Riesling
Mild Cheese					-	
Strong Cheese		-				-
Appetizers						-
Oysters	-	-	-			-
Shrimp, crab, lobster		-			-	-
Shellfish		-	-		-	-
Seafood w/lite sauce	-	-				-
Seafood w/cream sauce	-	-	-	-		-
Grilled Fish	-	-				-
Pasta w/cream sauce	-	-	-		-	-
Pasta w/red sauce	-	-	-	-	-	-
Asian food				-	-	-
Poultry						-
Pork	-			-		-
Beef	-	-	-	-	-	-
Chocolate	-	-	-	-	-	

Wine



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Red Wines And Food

Wine and Food pairings is an individual choice. Every person's sense of taste is different. In general, each person should decide for him or herself what combinations of wine and food taste good - don't worry about what anyone else says *should* work. However, I understand this is difficult when a wine drinker is just starting out. Hence, this listing.

Remember - these are only guidelines!! You will figure out quite quickly that your own tongue has its own idea of what goes well with what. Trust your own judgement, and eat and drink what you enjoy!

Typically, you want to drink light-to-dark, just as when you plan a meal you start with delicate tastes and work towards heavier tastes. For this reason, you normally don't serve a red wine with appetizers or opening courses in a meal. Red wines do go very nicely with heavier foods - beef, red pasta, and so on.

	Beaujolais	Pinot Noir	Merlot	Cabernet	Zinfandel	Port
Mild Cheese	-	-	-	-	-	-
Strong Cheese	♦	♦	♦	♦	♦	♦
Appetizers	♦	-	-	-	-	-
All Seafood	-	-	-	-	-	-

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Pasta, cream sauce	-	-	-	-	-	-
Pasta, red sauce	♦	♦	♦	♦	♦	-
Asian food	-	-	-	-	-	-
Poultry	♦	-	-	-	-	-
Pork	♦	♦	-	-	-	-
Beef	-	♦	♦	♦	♦	-
Fruit/Dessert	-	-	-	-	-	-
Chocolate	-	-	♦	♦	-	♦



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Big Tattoo Red

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This wine comes from two brothers, Alex, a wine importer, and Erik, a tattoo artist, who wanted to pay homage, in a non-serious way, to their late mother who suffered cancer. They decided to label and bottle their own wine and donate the proceeds to a good cause. With their combined talents and effort, they created Big Tattoo Red. For every bottle sold, 50 cents will be donated to the Arlington, Virginia Hospice and a second, soon to be determined, cancer research foundation in the name of Liliana S. Bartholomaus.

Vineyards

The vineyards are located in Colchagua, in the Central Valley. Vineyard management is ecologically friendly. The vines are vertically-trellised and yields are controlled in order to maximize the quality of hand-picked fruit.

Tasting Notes

A blend of 50% Cabernet Sauvignon, 40% Syrah and 10% Merlot, this wine is a densely packed powerhouse of concentrated berry fruit that explodes in the mouth with ripe, thick tannins. You cannot find a wine with richer, juicier flavors for the money.

Technical Information

Fermentation: Max temp 29 C for 8 days, maceration 24 days
 Aging: 20% aged in French and American oak; balance in stainless
 Alcohol: 14%
 pH: 3.58
 Total Acidity: 3.19 g/l
 Volatile Acidity: 0.40 g/l
 Residual Sugar: 2.41 g/l



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GET TATTOOED !

Big Tattoo Red 2001

This is Our Story

About a Good Wine With a Great Cause

The idea for this wine comes from two brothers, Erik and Alex Bartholomaus. They wanted to sell a great wine, sourced by Alex, labeled with Erik's art, in a non-serious way, for a good cause. Their goal was to pay homage to their late mother who suffered an untimely death due to liver cancer. In trying to keep with the theme of the wine, they named it Big Tattoo Red, since the wine is a blend and will continue to be in the future. Alex and Erik will donate 50 cents from the sale of each bottle of Big Tattoo Red to Hospice of Northern Virginia and/or various cancer research funds in the name of Liliana S. Bartholomaus. Thanks to your support we have donated approximately \$75,000 from the sales of our first release, and hopefully much more in the future. Alex and Erik thank you for purchasing a bottle of Big Tattoo Red in honor of their mother. To learn more about this wine and their efforts, please visit www.2brotherswinery.com or www.bigtattoored.com.



Tasting Notes

A blend of 50% Cabernet Sauvignon, 40% Syrah and 10% Merlot, this wine from Chile is a densely packed powerhouse of concentrated berry fruit that explodes in the mouth with ripe, thick tannins. You cannot find a wine with richer, juicier flavors for the money. Sit back, drink to the health of those you love... and GET TATTOOED.

2 BROTHERS WINERY

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Italian White Wine

32837	Villa Rosa	Gavi di Gavi	\$12.99
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Although the DOC permits grapes harvested in five communities around the tiny town of Gavi in the renowned wine-producing region of Piemonte, **Villa Rosa Gavi di Gavi DOCG** comes only from choice vineyards within Gavi itself, and it should be noted that it is only produced in years offering truly outstanding vintages, with limited quantities available in any given year for the United States market.



Made from the noble Cortese grape, Gavi di Gavi is universally respected as one of Italy's most delicate white wines, and it is frequently - and most favorably - compared to one of France's most prestigious whites, Chablis Grand Cru.

Served moderately chilled, it provides an outstanding accompaniment to all fish dishes, plus appetizers such as fried calamari, pastas such as linguine with clam sauce, and the most elaborate seafood preparations, while it also makes a most elegant and refreshing aperitif.

Piemonte is of course famous primarily for its Barolos, Barbarescos, and other outstanding reds, but as the only prestigious still white produced in that region, Gavi di Gavi is now in increasing demand, and at current pricing this superior product from Villa Rosa represents nothing less than truly outstanding value.

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WINE REFERENCE

GAVI DI GAVI

Producer: VILLA ROSA

Region: PIEDMONT

Characteristics: Fragrant, fruity, with nuances of apples and melons in the aroma, a dry, elegant taste with a refreshingly clean finish. Enjoy it chilled and young.

Grapes: Cortese, gathered from within the commune of Gavi.

Alcohol: 11.5%

Food Affiliations: Suitable with all fish dishes, especially elegant preparations. Ideal with pasta and seafood sauces, especially Linguine with clam sauce. Try it with appetizers or as an aperitif. Great with fried fish, especially fried calamari.



Made from Cortese grapes this Gavi di Gavi is only one of Italy's most delicate dry whites. It is often compared to a French Chablis, since it has a graceful and flinty taste. Although the town of Gavi is located in Piedmont, Gavi wine is more closely associated with the seafood of Liguria, the nearby Italian Riviera. Villa Rosa Gavi di Gavi is cold-fermented and aged in stainless steel tanks. Although it will retain its fruity fragrance and fresh taste for a few years, it should be consumed young, when it shows its best.

Product Code: 72994

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NAME: BAJOZ CRIANZA
CURRENT VINTAGE: 1999
REGION: TORO
GRAPE: 100% TINTA DE TORO
OAK: 6 MONTHS IN NEW AMERICAN
HARVEST: End of September
COLOUR: RED

VINIFICATION: CONTROLLED TEMPERATURE FERMENTATION IN STAINLESS STEEL AT 28° C FOR 23 DAYS. COOL INITIAL MACERATION.

VINE AGE: 40 TO 60 YEARS OLD

TASTING NOTES: A perfect example of how Spain has changed! This wine is unmistakably Spanish but with modern flavours. On the nose, it is intense and clean with notes of vanilla, toast, mature berry fruits and liquorice. On the palate, well structured, mouth filling with notes of fruit and oak and a long, long finish. Big, bold and complex.

AGEING POTENTIAL: The perfect blend of fruit and new oak means this wine can be drunk now through 2005.

FOOD PAIRINGS: ROASTED RED MEATS (ESPECIALLY WITH A TOUCH OF GARLIC), CHEESES, TOMATOE BASED PASTA DISHES AND CHOCOLATE DESSERT!

FURTHER INFORMATION

In Bajoz's classification system, this wine is a weekend wine - but many of the team just can't wait that long!

Bajoz, Toro

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Viña Bajoz was founded in 1962 by 8 farmers who recognized the great potential of the land in TORO. Until 1997 the winery was directed by the increasing number of local formers and distribution was limited to the local market. However, 1997 marked the arrival of a new young and energetic management team. Since then the change has been remarkable.

After starting a 5 year development plan and modernizing the company's philosophy the success experienced locally spread nationally and more recently internationally.

Today the winery has 142 cooperativas (grape growers) who, together, control a third of all the D.O.'s grapes making Bodega Viña Bajoz the largest winery in the up and coming Toro D.O. The winery produces almost 4 million liters of wine but has a total capacity of 6 million liters.

We are currently constructing a new winery on land behind the original winery which will house the most modern wine making equipment. The bottling line is being renovated to complete the whole process. An underground cellar to house 2000 barrels (700 now) at a depth of 6 m's is also being constructed.

TORO – THE WINE REGION

THE HISTORY

The wine world has seen several Spanish regions quickly rise from obscurity to international prominence and Toro has become the next, despite having a long and glorious past.

The quality of Toro wines has been recognized since Roman times and were especially appreciated in the Middle Ages, when they were awarded royal privilege and were shipped across the Atlantic to baptise the Americas. It is said that Christopher Columbus took TORO wines on his voyage of discovery (incidentally, he spent a long time in

A rectangular button with a dark, textured background and the text "Vintage Chart" in a light, serif font.A rectangular button with a dark, textured background and the text "Wine Maps" in a light, serif font.A rectangular button with a dark, textured background and the text "Wine Links" in a light, serif font.

Toro). As one of the few regions which was spared the phylloxera epidemic, many of the vines in Toro are over 100 years old. Through the 20th century, winemakers from other regions purchased Toro grapes to add to their own wines to add colour.

But why, then, are Toro wines not as well known as Rioja wines? Traditionally, the harvest began mid October. This meant that the wines often reached 16 or 17% alcohol and in turn were not very commercial. With little economic need to change and with little experience, the local farmers found it hard to understand why their most appreciated wines weren't selling. The harvest was then brought forward to mid September. More modern, lesser alcoholic wines were produced and this is when the first Toro boom began! The new found quality and style finally led the region to be awarded D.O status in 1987.

More recently, a younger generation has taken the reigns in the wineries in Toro. With more knowledge, more enthusiasm for change and huge investment, Toro has become, in just under 5 years, one of Spain's most modern regions. Today, wines from Toro can be found the world over.

It is certainly one of Spain's most promising regions for the production of powerful quality red wines.

THE GRAPES

Only 4 grape varieties are permitted in the Toro. The region as a whole is in favour of retaining indigenous varieties as opposed to planting international ones.

RED VARIETALS

TINTA DE TORO

Toro owes a large part of its fame to its superstar indigenous variety "TINTA DE TORO". It is widely thought that this variety is a clone of the infamous TEMPRANILLO variety which is widely used in Spain. However, recent studies are in progress to determine the extent of the truth of this. If it is indeed a clone of Tempranillo, the current TINTA DE TORO variety has perfectly adapted to the sandy soils and continental climate of Toro – so much so that it displays very different characteristics. The result, however, is great, full-bodied wines with a relatively high alcohol content whilst still being well balanced. "Tinta de Toro" occupies 78% of all vineyards and this percentage looks set to increase as the true pleasures of this variety are becoming more and more appreciated.

GARNACHA TINTA

The only other red variety permitted in the region, although it is often used to produce light, aromatic roses. Garnacha Tinta has also been considered the under dog of the two red varieties. As a consequence, planting has been virtually non-existent over the last 30 years leaving only old vine Garnacha. BAJOZ believes strongly in the potential in this variety to produce soft, full flavoured, juicy young reds and is experimenting with it. CAÑO is the first wine to be produced with 25% Garnacha and 75% Tinta de Toro. Also see BAJOZ ROSE

WHITE VARIETALS

MALVASIA

Although this variety is the most widely grown white variety in the region, it is in decline, as farmers are up-rooting in favour of planting TINTA DE TORO. Toro's soils and climate are more suited to the red varieties.

Malvasia produces light, easy-drinking, fruity whites which are normally made to be

drunk within a year and are not usually aged or fermented in oak.

VERDEJO

Toro's other permitted white varietal. Again, farmers are up-rooting Verdejo in favour of TINTA DE TORO. Only a very small percentage of the vineyards are dedicated to the cultivation of this grape.

CLIMATE AND GEOMORPHOLOGY

The Toro D.O is located in the lower Ribera del Duero and the region's altitude gives our vineyards full daytime sunshine with cooler nights all year round. The difference between day and night temperatures can reach 20°C. Winters are harsh and summers very hot. This results in riper and thicker skinned fruit, which allows for the production of wines with considerable extract in terms of flavour, colour and intensity. The vineyards are situated on the incredibly flat Castile "meseta" at a height of 620-750m and produce an average yield of 27 hl/h – one of the lowest averages in the world!! This is due to the fact that the vines are planted at a distance of 3 metres by 3 metres – in comparison to the vines planted in Rioja at an average of 1.5metres by 1.5 metres.

Most of the vines in the region are planted "en vaso" or are bush vines. This means the grapes are lower to the ground which releases the heat absorbed during the day, through the cold nights and therefore helping a long and slow maturing process. The tressil system is not widely used although some farmers are now starting to experiment.

Harvest time previously started in October producing wines naturally with 17% alcohol due to little rain (300-450mm/year in comparison to 900mm/year in Bordeaux) and the effect of 3000 hours of sunshine. Today, harvests start around the middle of September and finish at the beginning of October. Grapes are still hand picked to insure they reach the winery with no defects.

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Score: **83**

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Taste

Aromas of honeysuckle, jasmine and peach lead to a rich palate with creamy texture and intriguing hints of vanilla and spice. Long finish with vibrant mango, lychee, hazelnut and honeysuckle flavors.

Vintage

Though it turned out to be a superior year for grapes, the 2001 growing season began with an unusual frost in April, causing severe bud loss in some blocks. Record high temperatures in May resulted in early canopy growth, providing needed shade for the fruit. Blustery winds in May damaged a small percentage of hilltop vines. However, it was the cooler than normal temperatures during the summer months (highs in mid 80s F; lows, 50s F) that gave the fruit a long and leisurely maturation period, intensifying flavors and colors, while preserving crisp acidity. Harvest began on August 2nd and continued throughout the month, while daytime highs seesawed between upper 90s F and mid 80s F. Overall, the quality of the harvest was excellent.

Viticulturist's Notes

Viognier clone 1 grown on 110R rootstock in the Jones Hill, P5, and P8 vineyards, on vertical shoot trellising for additional exposure to sunlight. Harvested later than other white varieties, the grapes were golden in color. All fruit was harvested at night by hand to avoid the natural bitterness of the Viognier skins.

Winemaker Comments

Whole clusters were pressed in order to minimize bitter phenolics and maximize fruit flavors. The juice was cold-settled at 40° F for 48 hours, then racked off the lees and warmed to 55° F. Following inoculation with Epernay II, half the wine was cold fermented and then aged in stainless steel to maximize fruit; the other half was fermented and aged in older French oak to add richness and complexity.

History

Hand-picked and night-harvested, the EXP brand was introduced in 1988. EXP—an EXPloration into adapting Mediterranean varieties to the Dunnigan Hills has produced wines that are distinctly Californian—bold and appealing. With 370 acres of Syrah, 108 of Viognier, and 17 of Tempranillo, R.H. Phillips is the largest single producer of Mediterranean varieties from one estate in the U.S.

Producer

R.H. Phillips is a producer of fruit-focused, boldly flavored classic and Mediterranean varietal wines. Founded by John, Karl, and Lane Giguere in 1981, it was the first winery and is the largest grape grower in California's Dunnigan Hills American Viticultural Area. The Giguere's have won praise for combining the philosophy of the small wineries just west of them in the Napa Valley with the economic advantages of the large wineries to their south in the Central Valley.

EXP® Viognier Estate Bottled

Vintage: 2001

Appellation: Dunnigan Hills

Grapes: 100% Viognier, Estate grown

Harvested: August 21-29

Brix at Harvest: 24° to 28°

Bottled: February 2002

Release Date: April 2002

Aging Program

Aged 6 months—half the wine in stainless steel and half in older French oak barrels crafted by Mercier Allier, Boutes, and Damy.

Bottling Chemistries

Alcohol: 14.6%

Residual Sugar: 0.44 g/100ml

pH: 3.52 **Total Acidity:** 0.63 g/100ml



EXP Viognier



Country: USA
 Region: California - Central Coast
 Producer: [R H Phillips Vineyard](#) (click on the name for more details)
 Winemaker: [Click here for winemakers notes](#)
 ABV: 13.5%

Awards:
 Recommended by:

Price (per bottle incl VAT):
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 details

Year	Retailer	Size	Price	Minimum Order	
2000	Wine Alive	75cl	£10.99	Mixed case of 6 bottles	Order Online
2000	Great Western Wine	75cl	£10.99	Bottle	
1999	The World of Wine	75cl	£13.35	Bottle	Order Online
1999	everywine.co.uk	75cl	£13.28	Case of 12 bottles	Order Online
1998	Wines of Interest	75cl	£11.20	Bottle	Order Online
1998	everywine.co.uk	1.5l	£23.75	Case of 6 bottles	Order Online

Tasting Notes / Comments: The Viognier stunned us with its floral and intense apricot bouquet and rich, creamy yet fresh, balanced palate.
Wine Alive (2000 vintage)

Pale yellow in color, this wine has a pretty nose of honeysuckle and apricots. It's medium to full bodied with pronounced peach flavors that are tempered by orange citrus. There are some tropical-fruit notes as well. This wine is nicely structured with good acidity and has a nice apricot and lemon-zest finish. "A lovely wine, with no bitterness," commented one taster.

[TableWine](#) (2000 vintage)

Pale lemon in colour
 Delicate, thin nose
 Slightly effervescent on the tongue
 Light citrus..... lemon to the taste, mild rubbery edge
'Enjoying Viognier' (1999 vintage)

Fragrant aromas and flavours of peaches, apricots and hints of tropical fruits intermingle with subtle vanilla and cedar. The natural viscosity of the variety is evident, creating richness on the palate with complex stonefruit flavours that linger.
everywine.co.uk (1998 vintage)



TECHNICAL DATA SHEET

Gigondas Rouge

Product name :	Gigondas Rouge
Geology of the soil :	Old alluvial deposits, red clay, sometimes stony on the hillsides.
Grape varieties :	Grenache 70%, Syrah 20%, Mourvèdre 10%.
Average age of the vines :	approximately 40 years.
Vinification :	Traditional with long maceration.
Ageing :	2 years in oak casks.
Yield :	35 Hl /hectare.
Tasting features of the wine :	
• Appearance :	Fine crimson colour.
• On the nose :	An intense nose dominated by stone fruit, liquorice and mushroomy fragrance.
• On the palate :	Generous, robust and full-bodied, with a long, elegant finish.
• Main qualities :	Strong initial taste, elegant with fine mellow tannins.
Cellaring :	Can be laid down for approximately 10 years.
Suggestions for serving :	Red meat, game and cheese.

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Winery: **E. Guigal**

Wine: **Gigondas 1998**

Score: **86**

Supple and pleasant, a medium-bodied red that has some generous coffee, plum and blackberry flavors. Drink now through 2005. 13,330 cases made. (PM)

Price: \$20

Country: France

Region: Rhône

Issue: Sep 15, 2002

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Barone Ricasoli Chianti Classico Riserva 'Rocca Guicciarda' 1998



Barone Ricasoli Chianti Classico Riserva 'Rocca Guicciarda' (Tuscany) 1998: A dense, deep red hue. On the nose there is plenty of classic Sangiovese fruit. Immediately apparent acidity on the palate, which confers great freshness to buoy up the lovely depth of ripe, sweet-edged fruit on the palate. Dense, smoky character, with other notes of oak maturation. Although full bodied, and very dry, it seems somewhat lighter, more open-knit, and less tight than the Castello di Brolio Chianti Classico tasted last week. Drinking well now, though, and very enjoyable. *Very good.* (30/9/02)

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Rocca Guicciarda

Chianti Classico Riserva Docg



Chianti Classico Riserva. It is usually October before the Sangiovese and other grapes bought in from the area are harvested for the production of Rocca Guicciarda. After fermentation part of the vintage destined for this Riserva goes into barriques and the rest into tonneaux for a period of 20 months, after which it is aged in bottle for a minimum of another three. Its is ruby red with purple hues and has an intense bouquet with hints of blackberry, raspberry, violets and vanilla. Its large, mellow, velvety body has a full and generous flavour, rich in tannins.

1999 Vintage

<i>Grape Varieties</i>	Sangiovese
<i>Harvest Period</i>	From the end of September
<i>Fermentation Temperature</i>	30° C
<i>Maceration Period</i>	16 days
<i>Ageing Period</i>	20 months in tonneaux and in barriques
<i>Bottle Ageing</i>	3 months
<i>Bottling period</i>	January 2002
<i>Production</i>	390,000 bottles
<i>Bottle sizes</i>	0,750 lt.

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Winery: **Barone Ricasoli**

Wine: **Chianti Classico Rocca Guicciarda Riserva 1998**

Score: **87**

Price: \$19

Country: Italy

Region: Tuscany

Issue: Nov 15, 2001

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Gorgeously perfumed aromas of black fruits, mineral and mint. Medium- to full-bodied, with fine tannins, fresh acidity and a long, refreshing finish.

Not the biggest wine, but a beauty. Best after 2002. 29,000 cases made. (JS)

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