

Wines Tasted on April 4, 2007

<u>Seq.</u>	<u>Vintage</u>	<u>Type</u>		<u>Vintner</u>	<u>Price</u>	<u>Our Rating</u>	<u>Industry Ratings</u>	<u>Industry Comments</u>
A.	2004	Grenache Shiraz Mourvèdre	62% 30% 8%	Kaesler Stonehorse GSM	17.99	13.3 76	WA – 90 WS – 91	<p>Grenache is from 70-year-old vines, Shiraz from 40-year-old vines, and Mourvedre from 7-year-old vines. Aged 12 months in old French and American wood.</p> <p>Revealing a Chateauneuf du Pape-like personality, it is a tasty, medium-bodied red offering loads of pepper, earth intertwined with black cherries, blueberries, plums, and a hint of fennel.</p> <p>Smooth and polished, with a lovely core of black cherry and currant fruit, dripping with dark chocolate and smoky spice notes as the finish goes on. Impressive for its balance and length.</p> <p style="color: red;">The 2002 was our winner at the 2004 tasting.</p>

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B.	2000	Chateauneuf Du Pape	Les Bosquet des Papes	24.99	10.2 69	WA – 90	<p>Medium-bodied, traditional Châteauneuf, displaying good concentration of sweet and ripe flavors on the mid-palate, with enticing tobacco and black currant notes on the lingering finish. Not a blockbuster, but a gentle red.</p> <p>Loads of jammy fruit that combines flavorful streams of black raspberry, boysenberry and ripe plum fruit. Scintillating hints of white pepper, herbs, and spice box course throughout to add nice dimensionality to this very hedonistic and enjoyable wine.</p>
C.	2003	Meritage	Stolpman Poetry in Red	22.00	15 80		<p>The inspiration for Poetry in Red is to make an excellent red table wine that is approachable upon release. This is a poetic blend of Rhone, Italian and Bordeaux varietals.</p> <p>Poetry in Red begins with aromas of blackberries, plum, currant and coffee bean which segue into a smooth, balanced mouth feel that finishes with good weight and balanced acidity. This wine pairs well with hearty stews, lasagna and chicken tacos.</p>

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D.	2004	Cabernet Merlot Cabernet Franc		Stolpman Limestone Hill Cuvee	18.00	12.5 74		This wine is a blend of the three principal grapes (Cabernet, Merlot, Cabernet Franc) grown in the great French winegrowing region of Bordeaux. Stolpman grapevines are planted in areas with shallow soils abundant in limestone, producing wines with rich aromas and ripe tannins. The 2004 Limestone Hill Cuvee, aged in French oak barrels, will develop well over the next decade.
E.	2003	Syrah Grenache Petit Sirah	61% 35% 4%	Epiphany Revelation	35.00	13.5 76	WA – 90	The dense ruby/purple-tinged wine reveals scents of smoke, jammy berries, vanilla, and spice box. Full-bodied, opulent, fleshy, and heady.
F.	Lot 61	Syrah Grenache Cab Sauvignon Carignane Mouvedre Sangiovese Cinsault Petite Sirah	43% 17% 14% 10% 5% 5% 3% 3%	Fess Parker Frontier Red *** The Winner ***	9.99	15.5 82	WA – 88	As good a California Cotes du Rhone as one is likely to find. Aromas of black cherry, raspberry, boysenberry, black pepper, clove, cinnamon, and vanilla are coupled with flavors of black cherry, blackberry, blueberry, anise, and chocolate. A sweet mid-palate and soft finish.

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G.	2003	Petite Sirah Zinfandel Mourvèdre	59% 39% 2%	Bogle Phantom	17.99	15.2 81	WS – 88	This is big structured wine. It is purple-red in color and has a nose of strawberry/blackberry. The flavors that haunt this wine are cherry, eucalyptus and wine barrel planter pot. If you've ever been to a garden store where they sell old wine barrels as planters, you know what I'm talking about. It is the taste of that delicious must from wine soaked wood.

We also drank the following Pinot:

[2003 Acacia Beckstoffer Las Amigas Vineyard \\$48](#)

ABOUT THE WINE

The Beckstoffer fruit and wine were babied throughout their stay at our winery. During fermentation, flavors and tannin were gently extracted through a combination of irrigations and délestage. Once the fermentation slowed, the wine was transferred to barrels (60 percent new) while still slightly sweet, and aged for 13 months. The wine was then racked and filtered with no fining before being bottled.

The color is deep ruby with crimson edges. When first opened, this wine has a deep aroma, rich with coffee, cassis, black cherry and vanilla. With time, the wine reveals more subtle notes of tea, hazelnut, wild strawberry and sage. In the mouth, the broad, creamy entry progresses to a long mineral finish that reflects the complexity of the nose.

ABOUT THE VINTAGE

The 2003 vintage started out with a cool spring and warm May. September saw two heat waves. The old vines of the Las Amigas Vineyard, deeply rooted from decades of dry-farming, weathered the heat and produced beautifully balanced fruit in the last days of September.

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