

Wines Tasted on January 31, 2006

<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.	2001	Sangiovese	Monte Antico (Toscana)	12.00	70	WS – 88	Lovely plum and berry character, with loads of ripe fruit. Full-bodied, with velvety tannins and a long finish. Delicious. Best ever under this label. A super Tuscan value.
B.	2003	Sangiovese	Del Dotto (St. Helena)	45.00	77		Dark in color, rich and spicy in the mouth, forward fruit with a sweet finish. Earthy strawberry and tropical fruit.
C.	2004	Sangiovese	di Majo Norante (Terra degli Osci)	8.00	70	WA – 90	One of the world's best values in Sangiovese is the 2004 Sangiovese IGT. Aged six months in large foudres, it offers up aromas of strawberries, black cherries, damp earth, spice box, and fruit cake. This expressive, medium-bodied, fleshy Italian red is meant to be drunk over the next 1-2 years. Buy this one by the case!
E.	2001	Barbera	Mattei (Piemonte)	15.00	69		This wine opens with ripe, bright, lush red cherry and juicy plums. It is round, soft, and supple in the finish. It offers just a hint of spicy lavender that helps to make it a perfect match for grilled and roasted meat and poultry dishes as well as for warm spring and summer evenings.

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F.	2001	Valpolicella	Tommasi Viticoltori Ripasso	16.00	75		<p>Valpolicella is a wine zone in the Veneto region of north east Italy. Valpolicella wines have three grape varieties in their blend including Corvina, Molinara, and Rondinella. Each of these lend unique characteristics to the wine. One for acid, another for flavor, another for neutrality and bulk.</p> <p>Ripasso is an Italian term meaning repassed. It is a technique that adds additional flavor and alcohol to the Valpolicella. The unpressed grape skins to make raisinated wine called Amarone are added to the already blended and fermented Valpolicella. This adds an incredible amount of body, character, and style to the typically simple wine. The process of creating a Ripasso wine only occurs in exceptional vintage years.</p> <p>VINES Corvina Veronese 70% Rondinella 20% Molinara 10%</p> <p>BARREL AGING 24 months in Sloavian Oak barrels of 65 hectoliters COLOR Intense ruby red FRAGRANCE Rich spicy black pepper nose with a hint of raisins. TASTE Full body, very intense, spicy, sweet cherry flavors. Well balanced and full of flavors.</p>

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G.	2001	60% Sangiovese, 20% Cabernet Sauvignon, 15% Merlot and 5% Syrah	Villa Antinori Toscana	19.00	73	WE – 91	<p>An excellent blend of Sangiovese, Cabernet Sauvignon, Merlot and Syrah. The bouquet is loaded with sweet fruit, lushness and a deft dollop of oak. A masculine yet bright wine, with cassis, cherry and the works. Finishes fresh, with chocolate notes. A value in its price range. Editors' Choice</p> <p>-Wine Enthusiast Top 100 Wines of 2004</p> <p>Deep ruby-red in color with hints of berries and wood. Complex and elegant with tannins, yet balanced, soft and rich in extracts.</p>
H.		CharDotto Port Zinfandel/Syrah	Del Dotto	75.00			<p>California style of rich opulent fruits fortified with fine brandy. Imagine biting into the middle of a perfectly ripened bunch of grapes and experiencing the sweetest juice. Unnoticed is the 20% pure brandy made from the finest Pinot Noir and distilled twice in a large, onion shaped copper still and added to the fermentation.</p> <p>The fine brandy is hidden in the sweet fruity finish, but packs a wallop! The port is then aged in the finest French oak barrels.</p> <p>Floral and sweet on the nose with a hint of rosehips. Forward and sweet with very slight tannins, nice long, warm finish. Drinks like a fine 30 year old Tawny.</p>

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