

AUGUST WINES, 2007

\$8 to \$15 CURRENT RELEASE MERLOTS – TASTED JULY 12, 2007

IN THE ORDER TASTED – TASTING DETAILS FOLLOW

All wines we taste and review are current releases and can be found and purchased locally.

The prices listed here are not winery retail prices, and while there are unique and special pleasures to be found by visiting wineries themselves, the wines tasted by the panel have come from other local sources as well.

Wine A	■	2005 CASA LAPOSTOLLE	Rapel Valley, Chili	\$9.99
Wine B	■	2004 ROCKING HORSE	Napa Valley	\$7.99
Wine C	■	2002 CHARLES CREEK VINEYARD	57% Napa / 43% Sonoma	\$10.99
Wine D	■	2003 BUENA VISTA	Carneros	\$14.49
THE “PANEL PICK”				
Wine E	■	2005 BOGLE VINEYARDS	California	\$7.99
Wine F	■	2004 TRENTADUE WINERY	Alexander Valley	\$9.59

PANEL DIVERSITY

This month's “PANEL PICK” secured its title by a hair – this could have easily been a “hung jury” situation!

Four tasting panelists chose **Wine D** as their favorite of the tasting
Three tasting panelists selected **Wine E**, as their favorite – based on “Value”
Two tasting panelists liked **Wine C** best.

Since the panel members were selected by which of two different wine styles they preferred, this difference of opinion is both expected and desired.

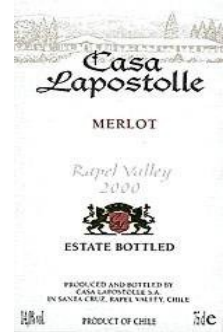
While “favorite” selections were more varied, that's what makes this panel so valuable to *you*. When selecting the Panel member who most likes the style *you* like, you find wines you're much more likely to enjoy.

THE DETAILS OF THE PANEL'S EVALUATIONS FOLLOW BELOW!

I've underlined the specific tasting panelist under each wine's evaluation so you'll know who voted for which wines.

WINE "A"

2005 CASA LAPOSTOLLE Rapel Valley, Chili \$9.99
Founded in 1994 by the Marnier Lapostolle family from France and the Rabat family
from Chili. Aged 6 months in French oak barrels 14.5% alcohol



PANEL EVALUATIONS AND COMMENTS

- Ingrid** **Fruit:** lacking; **Acid and Tannins:** slightly excessive; medium body, short finish
"Smoky aroma, rough mouthfeel, very dry, not my favorite, too much tannin."
- Cory** **Fruit:** very slightly excessive; **Acid:** slightly excessive; **Tannins:** ideal; med body, m-long finish. *"Seems hot, peppery, and the finish, though long, is a tiny bit bitter and not very pleasant. I think the wine is out of balance with too much acid and alcohol."*
- Debra** **Fruit:** slightly lacking; **Acid:** slightly excessive; **Tannins:** excessive; med body, long finish
"Good acid, tannins are harsh and rough. Not balanced well. Can be saved by food! Fruit comes out after sitting in glass. Would not buy."
- Burr** **Fruit:** very slightly lacking; **Acid:** very slightly excessive; **Tannins:** slightly excessive; med-body, long finish. *"Earthy initial taste, astringent mouthfeel, with a bracing texture on tongue and long finish of fruit."*
- Jim** **Fruit:** slightly lacking; **Acid:** very slightly excessive; **Tannins:** ideal; med-body, long finish
"Not bad for a merlot! Fragrant, but doesn't last long in the mouth. May get better with air."
- Mary** **Fruit:** lacking; **Acid:** slightly excessive; **Tannins:** slightly lacking; light body, med-short finish.
"Nothing memorable, kind of flat, bitter aftertaste. Nose had a burnt motor oil or diesel scent."
- Andre** **Fruit:** lacking; **Acid:** ideal; **Tannins:** significantly excessive; med-body, med-long finish
"A young strong-tasting dark wine. Not smooth. Raw and bitter."
- Bill** **Fruit:** lacking; **Acid:** very slightly excessive; **Tannins:** slightly excessive; med body, med-long finish. *"Lack of fruit in nose, acid and tannin too high. I would not buy this wine."*

GUEST PANEL:

- Linda** **Fruit:** slightly lacking; **Acid and Tannins:** excessive; med body, med-long finish
"First impression: harsh tannins. The earthy nature gives hints of metallic tastes. Quite tart and would be good with spicy food."
- Barry** **Fruit and acid:** slightly excessive; **Tannins:** significantly excessive; med body, short finish
"Not enjoyable, tannin out of balance with fruit and acid. No personality. Wouldn't buy."



WINE "B"

2004 **ROCKING HORSE** Napa Valley \$7.99
Established 1989, name developed from an in-house art collection.
Cellared 24 months in american and French oak barrels 15.3% alcohol

PANEL EVALUATIONS AND COMMENTS

- Ingrid** **Fruit:** ideal; **Acid and Tannins:** slightly lacking; med body, medium length finish
"More full-bodied. This would be terrific with tomato based ratatouille or a spinach lasagna."
- Cory** **Fruit, Acid and Tannins:** ideal balance; med body, long finish
"A nice, fruit forward wine that might be good with grilled meats or even a bit of blue cheese. The first flavors of the wine, cherry & currant 'haunt' the finish and even come back stronger in the end. Nice mouthfeel – 'a bit of satin'."
- Debra** **Fruit:** ideal; **Acid:** slightly excessive; **Tannins:** very slightly excessive; med body and finish
"Pleasant vanilla, light coffee in nose. Acid hides fruit. Stemmy tannins. Not well balanced."
- Burr** **Fruit:** very slightly excessive; **Acid:** ideal; **Tannins:** very slightly lacking; med-full body and med-long finish. *"Strong aroma with intense flavors of raisin. Surprised at bold taste. Full, chalky mouthfeel."*
- Jim** **Fruit:** very slightly lacking; **Acid:** very slightly excessive; **Tannins:** ideal; med body & finish
"Spicy aroma, consistent finish. A little hot, but a nice steak wine."
- Mary** **Fruit:** very slightly lacking; **Acid:** very slightly excessive; **Tannins:** ideal; med body & finish
"A little light on the fruit and a little bitter in the finish. Also a little hot (high alcohol). Could be good with food. As a bargain wine, I would buy it."
- Andre** **Fruit:** slightly lacking; **Acid:** ideal; **Tannins:** slightly excessive; med body, med-long finish
"First impression positive. Lost its initial pleasant taste to tannins and aftertaste became bitter."
- Bill** **Fruit:** ideal; **Acid and Tannins:** very slightly excessive; med body, med-length finish
"Although the fruit and spice is moderate, the body and finish make this an enjoyable wine. The slightly higher alcohol and tannin might work with food."

GUEST PANEL:

- Linda** **Fruit:** very slightly excessive; **Acid:** very slightly lacking; **Tannins:** slightly lacking; light body, short finish. *"Slight pepper. Pleasant drinking wine without food. Disappears quickly"*
- Barry** **Fruit and Tannins:** ideal; **Acid:** very slightly excessive; med body and finish
"Good food wine, not much of a finish. Very enjoyable wine. I would buy and enjoy this."

TWO TASTERS VOTED FOR THIS AS "PANEL PICK"

WINE "C"



CHARLES CREEK VINEYARD
WINES

2002 CHARLES CREEK VINEYARD 57% Napa / 43% Sonoma \$10.99
Founded in 2002 by the Brinton Family, former wine grape growers.
Cellared 22 months in French oak barrels. 85% Merlot / 15% CS 14.5% alcohol

PANEL EVALUATIONS AND COMMENTS

- Ingrid** **Fruit:** excessive **Acid and Tannins:** very slightly lacking; light body, short finish
"Strawberry aromas, light on the tongue. Good appetizer wine with cheeses or first course."
- Cory** **Fruit:** slightly lacking; **Acid and Tannins:** slightly excessive; med body, medium finish
"An unbalanced tannic and slightly bitter wine that tasted more like Campari. Also a bit hot."
- Debra** **Fruit:** very slightly excessive **Acid and Tannins:** very slightly excessive; med body, long finish
"Acid and tannins are balanced, right amount of fruit. I would buy this wine."
- Burr** **Fruit:** ideal; **Acid:** very slightly excessive; **Tannins:** excessive; medium body, long finish.
"Cozy, pleasant wine with long finish. No surprises while drinking this."
- Jim** **Fruit, Acid and Tannins:** ideal balance; med-full body, medium length finish
"Very smooth, nice balance, nice fruity finish. Good with Italian food."
- Mary** **Fruit:** ideal **Acid:** very slightly excessive; **Tannins:** very slightly lacking; med body, long finish
"I think the earthy and spicy characteristics would be great with spaghetti and spiced meats. Too big, and hot, to drink alone."
- Andre** **Fruit:** slightly lacking; **Acid:** ideal; **Tannins:** very slightly excessive; med body, short finish
"Average, with very short finish and a pucker. Too alcohol-y."
- Bill** **Fruit:** ideal; **Acid and Tannins:** very slightly excessive; med body, med-length finish
"Moderate spice and fruit in nose persists through finish. I would buy this wine for food."

GUEST PANEL:

- Linda** **Fruit:** -- **Acid:** excessive **Tannins:** -- light body, very short finish.
"Bitter, with a little astringency. I probably will stay away from this wine."
- Barry** **Fruit Acid and Tannins:** ideal balance; med-full, medium length finish
"Too hot, no personality Nothing distinct or unique. Would not buy it or have it with food."

UNDERLINED PANELISTS CHOSE THIS AS THEIR FAVORITE

The **Panel Pick**, by a hair, is:



WINE "D"

2003 BUENA VISTA Carneros \$14.49

The oldest continually operating winery in California, founded in 1857 by Agoston Herazthy
Aged 24 months in French and American oak – 90% Merlot, 5% Syrah & Cabernet Franc
13.9% alcohol

PANEL EVALUATIONS AND COMMENTS

- Ingrid** **Fruit:** Slightly lacking; **Acid and Tannins:** ideal balance; medium body, short finish
"Balanced between acid and tannins – earthy, tobacco-y flavor. Good with BBQ"
- Cory** **Fruit, acid and tannins:** ideally balanced; medium + body, medium-long finish
"The overall impression is positive. Easy on the palate throughout, a well balanced gentle mouthfeel. For drinking alone or with a variety of foods. My favorite."
- Debra** **Fruit:** Very slightly excessive; **Acid and tannins:** excessive ; medium + body, long finish
"Tasting confirms nose – ripe fruit, crushed herbs, green tannins – not complex or well-balanced."
- Burr** **Fruit:** slightly excessive; **Acid:** very slightly lacking; **Tannins:** ideal; med-long finish
"Nicely balanced fruit, acid, tannin with medium body. Easy on the palate, light and easy to drink. Pleasant companion to conversation with good friends. Casual drinking wine."
- Jim** **Fruit and acid:** slightly lacking; **Tannins:** very slightly excessive; med. body, short finish
"A flat, uninteresting wine."
- Mary** **Fruit, acid and tannins:** all in ideal balance; medium body, med-short finish
"I liked this wine. It thought it was balanced, easy to drink by itself, probably better with food. Just a nice wine, not complicated."
- André** **Fruit:** slightly lacking; **Acid:** -- **Tannins:** ideal; medium body, medium-short finish
"Misleading weak facade to a wine whose tannins finish strong. + first impression was weak, but wine developed more and became somewhat bitter (tannins)."
- Bill** **Fruit and acid:** ideal balance; **Tannins:** slightly lacking; full-body, medium finish
"This wine has full body. Not good as stand alone drinking wine. Low tannins and fruit and acidity linger in aftertaste."
- GUEST PANEL:**
- Linda** **Fruit and acid:** ideal balance; **Tannins:** very slightly lacking; med. body, med-long finish
"I liked the complexity of tastes. Nice long finish of fruit and warmth. I like it."
- Barry** **Fruit, acid and tannins:** all very slightly excessive; medium body, short finish
"Pleasant nose and mouthfeel. Had a small edge to it at the finish. No distinct personality."

UNDERLINED PANELISTS CHOSE THIS AS THEIR FAVORITE



THREE TASTERS MADE THIS THEIR “PANEL PICK” – AS A GOOD VALUE!

WINE “E”

2005 BOGLE VINEYARDS

California

\$7.99

Established in 1992 by Warren Bogle. Sacramento Delta and other vineyard sources.

Aged 12 months in American oak.

13.5% alcohol

PANEL EVALUATIONS AND COMMENTS

- Ingrid** **Fruit, Acid and Tannins:** very slightly lacking; light body, short finish
“Fresh, grassy flavor. Bright!”
- Cory** **Fruit and Acid:** ideal balance; **Tannins:** very slightly excessive; med body, med-short finish
“A balanced, slightly tannic but uninteresting effort.”
- Debra** **Fruit and Tannins:** very slightly excessive; **Acid:** ideal; med body, long finish
“Astringent mouthfeel. Fruit fades into tannins and some bitterness.”
- Burr** **Fruit:** slightly lacking; **Acid:** very slightly excessive; **Tannins:** slightly excessive; med-light body, med long finish. *“Slightly tannic at first, then settling down to sweet and fruity finish. Soft mouthfeel. A nice complement to pasta or seafood.”*
- Jim** **Fruit and Acid:** ideal; **Tannins:** very slightly excessive; medium body, med long finish
“Nice wine with red meat, a little heavy on the tannins.”
- Mary** **Fruit:** ideal **Acid and Tannins:** slightly lacking; med-light body, med-short finish
“There was nothing that stood out in this wine. It was soft, a hint of sweetness. Uninspiring and flat. Food would kill it.”
- Andre** **Fruit, Acid and Tannins:** ideal balance; med body, med-long finish
“Well-balanced, first and last impression stayed consistent. OK with meat but would be overwhelmed by BBQ sauce.”
- Bill** **Fruit, Acid and Tannins:** Ideal balance; med body, long finish
“Excellent balanced wine, with fruit and spice, that persists through the long after-taste. Buy this wine.”

GUEST PANEL:

- Linda** **Fruit and Acid:** ideal **Tannins:** significantly lacking; light body, med-long finish.
“First impression was jammy. Watery mouthfeel with no tannin.”
- Barry** **Fruit and Tannins:** ideal balance; **Acid:** slightly excessive; medium body, short finish
“High alcohol, no redeeming equalities. Bitter tasting and flat.”

UNDERLINED PANELISTS CHOSE THIS AS THEIR FAVORITE – BASED ON VALUE!

WINE "F"



Trentadue
WINERY

2004 TRENTADUE WINERY Alexander Valley \$9.59
Winery founded in 1969 by growers Leo and Evelyn Trentadue (means "32" in Italian)
Aged in French, American and other European barrels. 1 15.2% alcohol

PANEL EVALUATIONS AND COMMENTS

- Ingrid** **Fruit:** slightly excessive **Acid and Tannins:** ideal; med body, short finish
"Like this wine! On its own or with blackened redfish or New Orleans Gumbo."
- Cory** **Fruit:** very slightly excessive; **Acid and Tannins:** slightly excessive; med body, med-long finish
"A bit hot. This wine tried too hard. A bit unbalanced. Currants are overwhelming."
- Debra** **Fruit:** very slightly excessive **Acid:** slightly excessive; **Tannins:** significantly excessive; med-full body, medium finish. *"Fruit comes on soft, gets lost in the harsh tannins. Not well-balanced. Fat will save it!"*
- Burr** **Fruit:** excessive; **Acid:** very slightly lacking **Tannins:** very slightly excessive; med-full body, med-long finish. *"Bold contender for your wine dollars. Stands out in the glass and on the palate. Nicely balanced with strong fruit."*
- Jim** **Fruit:** very slightly lacking; **Acid:** very slightly excessive; **Tannins:** slightly excessive; med body, long finish. *"Hot, an assault on the tongue! Too rough to enjoy!"*
- Mary** **Fruit:** ideal; **Acid and Tannins:** very slightly lacking; med body, long finish
"I thought it a pretty good wine if price point is \$10 – 12. Smoky, black pepper. Probably good with food but I'm craving more tannins and acidity."
- Andre** **Fruit and Tannins:** slightly lacking; **Acid:** very slightly excessive; **Tannins:** ideal; med body, med-long finish. *"Frank and up front. Strong tannins, no bitterness. Would go OK with steak but lacks the body to make it more than a good 'Vin de table'".*
- Bill** **Fruit and Tannins:** very slightly lacking **Acid:** ideal; med body, med-short finish
"Lack of tannins and fruit puts this wine at the bottom of the tasting for me. I would not buy it."

GUEST PANEL:

- Linda** **Fruit and Tannins:** very slightly excessive; **Acid:** very slightly lacking; light body, short finish.
"First impression of herbs – thyme, oregano – and tobacco. Might buy."
- Barry** **Fruit, acid and Tannins:** ideal; med body and finish
"Hot and thin. Not pleasant to drink, even with food. Another generic, average wine."

AND FINALLY...

A SPECIAL THANK YOU TO...

THE SUPPORTERS / ENABLERS, WHO HAVE GIVEN THE PANEL THE NECESSARY BOOST TO HELP IT FLY.

- Linda and Donna, owners of **PELICAN GALLERY**, Petaluma who have so graciously offered their beautiful gallery for our tastings. Linda is our much appreciated, ongoing guest panel member.
- Barry Singer of **BARRY SINGER GALLERY** also provided a venue for one of our pre-evaluating nights, plus opened a personal bottle of his homemade wine for us to enjoy – and very good it was!

**SEE YOU NEXT MONTH FOR MORE
WINES TO EXPLORE,
MORE WINES TO ENJOY!**

