

SEPTEMBER WINES, 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.

For September, since the weather usually sizzles, *Sauvignon Blancs* were the obvious solution.

| | | | | |
|--------|---|-----------------------------|---------------------------------|---------|
| Wine A | ☐ | 2005 SANCERRE “Les Charmes” | Domaine André Vatan,, France | \$15.99 |
| Wine B | ☐ | 2006 WHITEHAVEN WINE CO. | Marlborough, New Zealand | \$13.99 |
| Wine C | ☐ | 2005 QUINCY “Beaucharme” | Domaine Sylvain Bailly , France | \$13.49 |
| Wine D | ☐ | 2006 DOG POINT VINEYARD | Marlborough, New Zealand | \$15.99 |
| Wine E | ☐ | 2006 PRESTON VINEYARDS | Dry Creek Valley, CA | \$14.49 |
| Wine F | ☐ | 2006 HANNA WINERY | Russian River Valley, CA | \$9.99 |

THE “PANEL PICK” + “BEST VALUE”

WHEN WE TASTE, YOU WIN

To be fair, not everyone on the panel selected **Wine F** as their favorite. **Wine A** was selected as 'favorite' by two panelists, while **Wine B** took 'favorite' status with yet another. On the other hand, **Wine F** was unanimous as “BEST VALUE” pick..

This lack of total consensus is not only expected but desired, since the panel has been selected not just by varying levels of their wine expertise, but also representing two different wine style preferences. When discussion happens, it's after the paperwork has been collected, so you get every Tasting Panelist's actual evaluation results, uninfluenced and unaltered by anyone else's.

That's what makes them 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 – and *you win!*

To make all of this more useful to you, I've put an **(F)** for **Favorite**, and a **(V)** for **Value pick** at the end of each Tasting Panelists summary notes.

THE DETAILS OF THE PANEL'S EVALUATIONS FOLLOW BELOW

WINE "A"



2005 SANCERRE "Les Charmes" \$15.99
Domaine André Vatan France 12.5% alcohol

André Vatan is considered one of Sancerre's finest producers and has a big following worldwide. This wine comes from the Loire Valley in France, of which Sancerre is one of the two most famous Appellations. The vines are grown near the Charmes forest, in limestone and flint soils, and the wine is made in the classic Sauvignon Blanc, un-oaked style.

PANEL EVALUATIONS AND COMMENTS

- Ingrid** **Fruit and Acid:** both lacking; but in balance; light body, short finish
"Very light. Serve with light fish – halibut / cod, or with quiche or hors d'oeuvres, or even as an aperitif"
- Cory** **Fruit:** ideal; **Acid:** very slightly excessive; light body, medium finish.
"A decent sauvignon blanc with decent fruit and nose. A bit unbalanced and a tiny bitter on the finish." (F)
- Donna** **Fruit:** ideal; **Acid:** slightly excessive; light body, medium-short finish
"Fresh, soft typical sauvignon blanc. (F)
- Burr** **Fruit and Acid:** both ideally balanced; med- light body, medium finish.
"Slightly floral nose, creamy vanilla. Reminds me of walking on tatami mats – comfortable, unobtrusive."
- Jim** **Fruit:** slightly lacking; **Acid:** very slightly excessive; med-light body, med-long finish
"Too much like lemon juice and finish goes flat."
- Mary** **Fruit:** very slightly lacking; **Acid:** excessive; light body, short finish.
"Very fragrant nose, citrus, pears. I found it very acidic and the finish was short and flat."
- Bill** **Fruit and Acid:** ideally balanced; med-light body, medium finish
"Appetizing fruit and almond nose, later some grass. Good wine, would buy it, especially for food."
- Rob:** **Fruit:** ideal; **Acid:** very slightly excessive; med-light body, medium finish.
"It's nice. It would pair well with anything you would normally pair with apple ciders. Flavors are kind of a 'one hit wonder'"

GUEST PANELIST:

- Linda** **Fruit and Acid:** both very slightly lacking; light body, short finish
"I like the nose – great promise of fruit, but the finish was just too short."

WINE “B”



2006 WHITEHAVEN WINE COMPANY
Marlborough, New Zealand

\$13.99
13.0% alcohol

Established in 1994, Whitehaven is a small, privately-owned winery. Known for its Sauvignon Blancs, Marlborough is the largest of New Zealand's wine regions, located at the north eastern tip of the South Island.

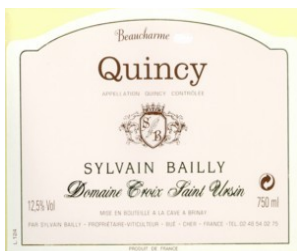
PANEL EVALUATIONS AND COMMENTS

- Ingrid** **Fruit and Acid:** both excessive but in balance; medium body, long finish
“Tropical nose. Sauvignon blanc that I’d serve. Very drinkable! Good with bouillabaise / shrimp scampi.”
- Cory** **Fruit and Acid:** ideal balance; med-light body, medium finish.
“Very nicely balanced, fresh and crisp. A little apple and hint of caramel and a finish that is consistent with the first sip. Drink alone or with some brie or goat cheese.”
- Donna** **Fruit:** ideal; **Acid:** slightly lacking; med body, medium-short finish
“Tropical, perfumy nose. Like the beginning more than the finish. It’s heavy for a white wine. Reminds me of a viognier.”
- Burr** **Fruit:** excessive; **Acid:** slightly excessive; med- full body, long finish.
“Strong, sweet aroma – vibrant and long lasting flavors. Came on like the sun rising, when light suddenly enters a room – and lasted.”
- Jim** **Fruit:** very slightly lacking; **Acid:** ideal; medium body, med-long finish
“Strong, sour apple nose. Consistent finish, round texture, good acidity.”
- Mary** **Fruit:** very slightly lacking; **Acid:** ideal; medium body, medium finish.
“A very dry, nice summer wine. Acidity well-balanced, good with food. It had a grassy, sour apple nose. Overall I would enjoy it, with light food or even while cooking!”
- Bill** **Fruit and Acid:** ideally balanced; med-full body, long finish
“First grassy sauvignon blanc that I have enjoyed...no herb aromas or flavors. Would buy this for drinking with or without food. Good, intense flavors remained.” (F)
- Rob** **Fruit:** excessively lacking; **Acid:** ideal; light body, short finish.
“I really don’t like it. It’s a chore to try to find something redeemable.”

GUEST PANELIST:

- Linda** **Fruit and Acid:** ideally balanced; med-light body, med-long finish
“Full of fruit flavors. Nice long fruity finish. Would be good with a salad.”

WINE “C”



2005 QUINCY “Beaucharme” \$13.49
Domaine Sylvain Bailly France 12.5% alcohol

This vineyard is located on the Cher river, southwest of Sancerre and the vines are planted in Sandy soil as opposed to the clay and limestone soils of Sancerre. Quincy is the second oldest Appellation in the Loire Valley.

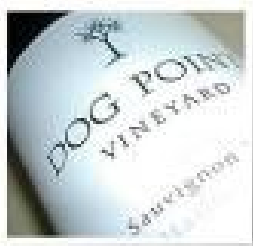
PANEL EVALUATIONS AND COMMENTS

- Ingrid** **Fruit:** significantly lacking **Acid:** significantly excessive; medium body, medium finish
“Very light, lemony, rough texture. Lemonade without the sugar. Not my favorite.”
- Cory** **Fruit:** slightly lacking **Acid:** excessive; medium body, medium finish.
“I would not buy this wine. Too sour for my taste. An unbalanced wine.”
- Donna** **Fruit:** slightly lacking; **Acid:** very slightly lacking; med-light body, short finish
“Not at all distinctive except for negatives like the wet dog hair nose, which dissipated in time. Not a lot happening here. A finish like warm, dilute beer.”
- Burr** **Fruit:** very slightly lacking; **Acid:** very slightly excessive; medium body, med-long finish.
“Liked it. Spicy aroma with woody flavor an long aftertaste. Have it with stuffed rigatoni or cannelloni.”
- Jim** **Fruit and acid:** ideal balance; medium body, med-long finish
“Sweet, fruity nose. Nicely balanced, not too acidic, grapey.”
- Mary** **Fruit:** lacking; **Acid:** very slightly excessive; full body, long finish.
“Grassy, herbaceous, perfumy nose. Dry and acidic with a hot finish. I wouldn't buy it.”
- Bill** **Fruit:** slightly lacking **Acid:** ideal; med-light body, med-short finish
“Barnyard nose, that intensifies then dissipates. Out of balance, lack of fruit.”
- Rob** **Fruit:** excessively lacking; **Acid:** slightly lacking; light body, short finish.
“Oak and wet hay bales for the nose. As it sits in the mouth, the acids grow, though they aren't there at first. There's not enough going on. Needs some complexity.”

GUEST PANELIST:

- Linda** **Fruit:** lacking **Acid:** excessive; med-light body, short finish
“Nose was awful! Poured it out after one sip. Didn't like it.”

WINE “D”



2006 DOG POINT VINEYARD

Marlborough, New Zealand

\$15.99

13.5% alcohol

Started in 2003, Dog Point Vineyard is named after a scrub covered hill, that attracted lost sheep dogs and where they took refuge and bred into a huge marauding pack. The native tree on the logo, 'ti kouka', is a national treasure and unique to New Zealand. The vines were planted in 1970. Natural yeast and lees aging define the wine.

PANEL EVALUATIONS AND COMMENTS

- Ingrid** **Fruit:** significantly lacking **Acid:** extremely excessive; medium body, short finish
“Astringent, sour apple, very tart. Rough texture – I wouldn't recommend it.”
- Cory** **Fruit:** lacking **Acid:** significantly excessive; medium body, short finish.
“This wine of all the ones we tasted, I felt aggressively attacked my palate with it heavy acid rush that continues through the finish. Mongols at the gates!”
- Donna** **Fruit and Acid:** both slightly lacking; medium body, medium finish
“Nose more spicy at first, then grassy and herby, then spicy again. Taste not refreshing – too heavy without enough crispness to clear palate.”
- Burr** **Fruit:** very slightly lacking; **Acid:** slightly excessive; medium body, med-long finish.
“Nose is sharp, intense, slightly spicy. Smooth, intense mouthfeel. Prickled my nose with soft acidic taste. Familiar flavor yet a bit assertive without any apologies.”
- Jim** **Fruit:** very slightly lacking; **Acid:** ideal; med-light body, med-long finish
“Bursting, mouth-filling, good fruit – Poprocks!”
- Mary** **Fruit:** very slightly lacking; **Acid:** very slightly excessive; medium body, medium finish.
“Difficult to get over the nose – very grassy and hay-like. Toasty oak flavor and bitter finish. This might be good with food, but I can't say I'd recommend it.”
- Bill** **Fruit and Acid:** ideal balance; medium body, medium finish.
“Appealing grassy nose – no herbs. Aftertaste retains the flavors. I'd buy it for drinking with food.”
- Rob** **Fruit:** lacking; **Acid:** very slightly excessive; med-light body, medium finish.
“This has a grassy quality and some hints of tropical fruits. It's acidic, but hey, it's a sauvignon blanc. I'm in for another sip and I'd consider buying it.”

GUEST PANELIST:

- Linda** **Fruit:** lacking **Acid:** slightly excessive; med-light body, med-short finish
“Grassy nose. Too bitter for me. I probably wouldn't buy it.”

WINE “E”



2006 PRESTON VINEYARDS
Dry Creek Valley, CA

\$14.49
13.5% alcohol

Preston Vineyards is one of the few 100% organic vineyards in Northern CA, and its owner, Lou Preston, has become famous in Dry Creek Valley for being unbridled and innovative. This wine is a classic Sauvignon Blanc, made from 100% estate grown grapes, of which 10 % are aged on the lees in French oak barrels.

PANEL EVALUATIONS AND COMMENTS

- Ingrid** **Fruit and Acid:** ideal balance; medium body, medium finish
“Like this one! Grassy, pleasant finish. Serve with Brie, Camembert. Nice as seafood accompaniment.”
- Cory** **Fruit and Acid:** ideal balance; medium body, med-long finish.
“Though the nose is a bit more grassy than I like, I was pleasantly surprised by the mouthfeel and the tropical notes on the palate. This wine will grow on you.”
- Donna** **Fruit and Acid:** both very slightly lacking; medium body, medium finish
“A pleasant wine, refreshing. A little too sweet on finish – needs more acid to balance this.”
- Burr** **Fruit:** very slightly lacking; **Acid:** slightly excessive; medium body, med-long finish.
“Not fond of this wine. Strong aroma with spice and the sharpness of pine. Bracing acidity with taste of citrus. May be better with food.”
- Jim** **Fruit:** very slightly excessive; **Acid:** very slightly lacking; medium body, med-long finish
“Just grape aromas. Like a Chablis – very simple and uninteresting. The finish is like paint and lasts too long.”
- Mary** **Fruit:** very slightly lacking; **Acid:** very slightly excessive; light body, med-long finish.
“Grassy, pineapple nose. A little sweetness at first, then tart apple. Crisp finish. Probably good with food.”
- Bill** **Fruit:** Very slightly lacking **Acid:** slightly excessive; med-light body, medium finish.
“Wine is out of balance and lacks distinctiveness.”
- Rob** **Fruit and Acid:** ideal balance; med-light body, med-short finish.
“This has a beautiful nose – tropics, grasses, citrus are all there. Soft and balanced flavors. The only things I want more of are finish and another glass. Rings the bell – I'd buy it.”

GUEST PANELIST:

- Linda** **Fruit and Acid:** ideal balance; med-light body, medium finish
“Nice wine, fresh. Finish was disappointing but I like the wine and would buy it.”



WINE "F"

2006 HANNA WINERY AND VINEYARDS

\$9.99

Russian River Valley, CA

13.8 % alcohol

The fruit for this wine comes from vines located just off Slusser Road, and Hanna's Sauvignon Blancs consistently do extremely well in local competitions. The wine has slight residual sugar and 25% malolactic fermentation to soften acids.

PANEL EVALUATIONS AND COMMENTS

Ingrid Fruit and Acid: ideal balance; medium body, long finish

"Nice! Favorite of the tasting. Pineapple, tropical fruit aromas. Nice flavor, lingers on. Great with seafood or fruit salad." (F, V)

Cory Fruit: ideal; Acid: very slightly excessive; med-light body, medium finish.

"I like this wine – a good 'appetizer wine'. It would go well with white cheeses (Brie, Munster) and a variety of 'finger foods'. Very drinkable with or without food." (V)

Donna Fruit: very slightly excessive; Acid: ideal; medium body, medium finish

"Apple and citrus nose turns grassy. A little 'fizz' that makes texture seem rough." (V)

Burr Fruit: slightly excessive; Acid: very slightly excessive; med-full body, med-long finish.

"Unobtrusive aroma with jolt of pepper on tongue, settling out to a soft citrus afterglow." (F, V)

Jim Fruit and Acid: ideal balance; medium body, med-long finish

"Harsh nose, but pleasant, nicely balanced with , long-lasting finish. (F, V)

Mary Fruit: slightly lacking; Acid: very slightly excessive; medium body, med-long finish.

"Citrus, pineapple nose. Sweet at first taste, middle is uninteresting, then a bitter, crisp, short finish. A little tingly on the tongue. I'd have it again." (F, V)

Bill Fruit and Acid: ideal balance; medium body, med-long finish.

"Very interesting, good balance, smooth texture. I would buy this wine for enjoying without food, with friends. (V)

Rob Fruit and Acid: ideal balance; med-light body, med-short finish.

"Almost spritzy, sharp, like green apples. It's a bit harsh on the acid side, but it seems as if it would pair well with food. (F, V)

GUEST PANELIST:

Linda Fruit and Acid: ideal balance; medium body, med-long finish

(F, V)

"Complex aromas of fruit, grass. Balanced, crisp and nice finish. Almost a chardonnay."

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** in Petaluma who have so graciously offered their beautiful gallery for our tastings. Linda is our much appreciated, ongoing guest panel member.

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

