



WINE "A"

2006 LITTLE BLACK DRESS
California

Syrah Rosé

\$10
13.5% alcohol

If the brand name confounds, you need some history. French fashion designer Coco Chanel introduced the concept of the "Little Black Dress" in 1926. The name, chosen to appeal to women, has gone far beyond that. Celebrity-worn Little Black Dresses and celebrity signed bottles, are auctioned off to benefit the Clothes Off Our Back Foundation that supports a variety of children's charities. This Syrah Rosé is made in a typically European off-dry style and combines 96% Syrah with 4% Zinfandel.



PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit:** Slightly excessive; **Acid:** Ideal / Light body, Medium finish
Strawberry and floral aromas led to a soft mouthfeel.
- Cory** **Fruit and Acid:** Both ideal and in balance / Light body, Med-long finish (V)
Light notes of strawberry, rhubarb and rose water – a very friendly, approachable wine with a surprisingly long finish that tempts you to take another sip. Very nice, well-balanced picnic wine.
- Ingrid** **Fruit and Acid:** Both ideal and in balance / Medium body, Short finish. (F, V)
Strawberry aromas. A fresh and bright wine! Drink with a fruit salad or strawberry parfait.
- Rob** **Fruit:** Slightly excessive; **Acid:** Ideal / Medium body, Med-long finish (V)
Aromas of fresh raspberries. I can see this wine on a warm afternoon. It's well-balanced with just a little residual sugar, and would pair well with cheeses – or just by itself. I liked it.
- Debra** **Fruit:** Ideal; **Acid:** Slightly excessive / Med-light body, Med-long finish (V)
A beautiful light garnet color, fruit and floral aromas. I would buy this wine – lots of fruit and a very pleasing mouthfeel. It would make a great aperitif.
- Mary** **Fruit, Acid:** Ideal / Medium body, Med-long finish (F, V)
Light, fruity wine with cranberry and strawberry notes. Nice long fruity finish. It would be great with Trader Joe's Pear and Gorgonzola or Fig an Onion flat breads.
- James H** **Fruit, Acid and Tannin:** All ideal and in balance / Light body, Medium finish
Strawberry aromas with just a hint of oak. Good crisp acidity, with just a very very slight tannin note in the finish. A good food wine.
- Linda** **Fruit and Acid:** Both ideal and in balance / Light body, Medium finish (F, V)
Fresh and crisp – a nice balanced wine. Perfect for drinking at the polo field or with a nice salad.
- Bill** **Fruit, Acid and Tannin:** All ideal and in balance / Medium body, Medium finish (F, V)
Nose of fresh fruit and citrus. Lively acidity with a touch of appetizing tannin and good balance.
- Penny** **Fruit:** Ideal; **Acid:** Slightly lacking / Light body, Med-short finish
Beautiful garnet color, strawberry, dark sweet cherry / cotton candy nose. A clean finish with lingering fruit and just a touch of light tannin.
- Von** **Fruit and Acid:** Both ideal and in balance / Med-light body, Med-long finish (V)
A yummy wine! Very slight residual sugar but an overall dry sensation. Lots of fruit – silky mouthfeel and soft impression start to finish. A good food wine and a good sipping wine.



WINE "B"

2007 MUSCARDINI CELLARS
North Coast

Rosato de Sangiovese

\$18
13.6% alcohol

The story of Muscardini Cellars, like that of most Italian immigrants, is the story of a family. Michael Muscardini, now owner and winemaker decided to follow in his grandfather's footsteps, in 2000 when he planted his first Sangiovese vineyard. Only then did he decide to study winemaking, and he now produces six other wines in addition to this 100% Sangiovese Rosé. The wine is made by bleeding off the free run juice just 20 hours after the crush. It then ages for five months in neutral French oak barrels until dry. Only 190 cases were produced.

PANEL EVALUATIONS AND COMMENTS

Donna

Fruit and Acid: Ideal and in balance / Medium body, Med-long finish

Beautiful salmon-y color. Rose aromas with peach and spice. Good fruit and acidity balance – would stand up well with food – crab, shrimp, avocado, grapefruit and beurre blanc sauce.

Cory

Fruit: Lacking; **Acid:** Excessive / Light body, Medium finish

I would pass on this wine. It seemed a bit hot and thin. Low on fruit, high on acidity.

Ingrid

Fruit and Acid: Both slightly lacking / Medium bodied, Short finish

Almost like Champagne-cocktail, but dry. Nice with hors d'oeuvres, crab or shrimp cocktail

Rob

Fruit and Acid: Both ideal and in balance / Med-light body, Medium finish

Aromas of melon and spring flowers. A very "pretty" wine – refreshing and light. Flavors of melon, peaches, apricot, and it's salmon color would look and taste great with fresh salmon.

Debra

Fruit and Acid: Both slightly excessive / Med-light body, Med-long finish

Wild strawberry aroma. A pleasant wine – clean, crisp – a very well-made wine for summer. Acidity showed in the finish. Would be good with chicken kabob and grilled veggies.

Mary

Fruit: Ideal; **Acid:** Slightly excessive / Med-light body, Med-long finish

Nice fruity nose. First impression of fruit, which then turned very dry. Better with food due to the higher acidity – maybe risotto or turkey.

James H

Fruit and Acid: Ideal; **Tannin:** Slightly excessive / Medium body, Medium finish

Delightful strawberry nose with a hint of oak. The finish was a little hot and very slightly tannic.

Linda

Fruit: Lacking; **Acid:** Slightly excessive / Med-light body, Med-shortfinish

For me it was a bit tart and lacking in fruit for a Rosé. It might work well mixed with fruit.

Bill

Fruit, Acid and Tannin: All ideal and in balance / Medium body, Med-long finish

Intense aromas of fruit, some spice. Slight, agreeable tannins. Lingering fruit finish, making it good on its own, without food.

Penny

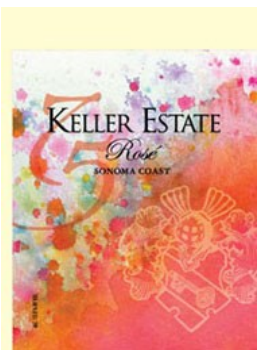
Fruit: Slightly excessive; **Acid:** Slightly lacking / Med-light body, Medium finish

Nice salmon color. Cranberry and rose petals jump out of the glass. A light and delicate wine.

Von

Fruit: Ideal; **Acid:** Slightly excessive / Medium body, Med-long finish

Beautiful salmon-y pink color. Strawberry / fresh fruit aromas. Food-style wine – crispness makes it a good contrast with rich fish and sauces. Pleasant pink grapefruit acidity lingers in the finish.



WINE “C”

2007 KELLER ESTATE “La Cruz” Syrah Rosé \$28
Sonoma Coast 14.2% alcohol

Keller Estate sits perched on a hill overlooking acres of vineyards that wind their way toward Lakeville highway. It is one of the largest and most well-known of the increasingly prestigious Petaluma Gap alliance of grape growers and is known for some spectacular Pinots. This 100% Syrah Rosé was created to honor Arturo Keller on his 75th birthday. Only a few hours after the grapes were de-stemmed and crushed, the juiced was drained off the skins then fermented to dryness in older oak barrels.

PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit:** Slightly excessive; **Acid:** Slightly lacking / Medium body, Med-long finish
A pleasant wine – rose and strawberry. Spiciness in the finish, but I felt it was lacking in acidity.
- Cory** **Fruit:** Slightly lacking; **Acid:** Slightly excessive / Medium body, Medium finish
Aromas of unripe pears – though I think this wine is a lot better than the nose would lead one to believe. The mouthfeel is decent, though the wine overall seems too 'hot' and acidic.
- Ingrid** **Fruit and Acid:** Both ideal and in balance / Medium body, Med-long finish.
Tart apple aroma that leads to a tart apple flavor and a long lingering finish. Would be nice with a creamy cheese – Gouda or Brie.
- Rob** **Fruit:** Slightly lacking; **Acid:** Slightly excessive / Medium body, Medium finish **(F)**
The lasting impression is of ruby-red grapefruit juice – a tart quality that I like. A bit sharp and a bit light on fruit, but generally a nice wine.
- Debra** **Fruit:** Slightly excessive; **Acid:** Excessive / Light body, Medium finish
Great color. Sour fruit nose. This wine has a tart finish but food would help – something rich.
- Mary** **Fruit and Acid:** Both ideal and in balance / Med-light body, Med-long finish **(F)**
Nose of citrus and tropical fruit. A wine that would be good with fruit and cheese, but also alone on a hot sunny day. Very pleasant. A light sweetness, but enough acidity to balance it.
- James H** **Fruit, Acid and Tannin:** All ideal and in balance / Medium body, Med-short finish
A good picnic wine – soft acidity with just a touch of residual sugar. A bit of tannin late in finish.
- Linda** **Fruit:** Slightly lacking; **Acid:** Ideal / Medium body, Medium finish
This wine has a nice grapefruit character that would be great with a fruit salad. A nice drinking wine for a hot day by the pool. I'd buy this.
- Bill** **Fruit:** Ideal; **Acid:** Slightly excessive / Medium body, Medium finish
Fruit and yeast in the nose. Lively acidity that would be good with food.
- Penny** **Fruit:** Slightly excessive; **Acid:** Ideal / Med-light body, Medium finish **(F)**
Nice complexity of fruit and floral notes in the nose, with a big hit of fruit in the mouth along with good acidity. Sit on the deck and enjoy it with a nice cheese plate and grilled shrimp.
- Von** **Fruit and Acid:** Both slightly excessive / Med-full body, Med-long finish.
This lacks the freshness I love in a Rosé. I found it to be a little 'hot', with a awkward acidity. Needs food.



WINE "D"

2006 FRA GUERAU
Spain

Montsant Rosé

\$14
13.0% alcohol

The Montsant region in northeast Spain is named after the most important mountain range of the region and lies close to both Barcelona and the Mediterranean. The wine, Fra Guerau (Friar Guerau) was named for a 12th century Cistercian monk who had miraculous healing powers and the wine is named in his honor. Fra Guerau also pioneered the planting and development of vineyards in the region. This Rose is a blend of Syrah, Merlot and Garnacha (Grenache) and is made in a style to pair well with pan-Asian cuisine.

PANEL EVALUATIONS AND COMMENTS

Donna

Fruit and Acid: Both ideal and in balance / Med-light body, Med-short finish
Strawberry and tropical fruit aroma. There was an unpleasant metallic flavor. Possible flaw?

Cory

Fruit and Acid: Both ideal and in balance / Light body, Medium finish
Nice strawberry aromas with hints of cinnamon that follow through in the flavors. Light, unpretentious and balanced, though a bit tart on the finish.

Ingrid

Fruit and Acid: Both slightly lacking / Medium body, Long finish.
A spicy, citrusy wine – might be nice with barbecue, smoky sauced chicken or hamburgers.

Rob

Fruit: Slightly lacking; **Acid:** Ideal / Med-light body, Medium finish.
Nose is more like a sherry or madeira, with a nutty quality. It seems just a bit 'off'.

Debra

Fruit: Slightly excessive; **Acid:** Excessive / Light body, Med-long finish
Aromas of deep cherry, ripe fruit and earth. Not a lot of fruit, and the finish seems a bit 'hot' and tart. I think a low acid food would balance the acidity in this wine.

Mary

Fruit: Slightly lacking; **Acid:** Excessive / Med-full body, Med-long finish
Not much fruit – noticeable alcohol and dry, dry, dry. Needs smoky, flavorful meat to balance the high acidity and the sensation of tannin.

James H

Fruit: Lacking; **Acid and Tannin:** Slightly excessive / Med-light body, Med-short finish
Nose of vanilla and oak. Very lean on fruit, 'hot' and oaky. Seemed rough, with slight bitterness in the finish. Not used to this much oakiness in a Rosé.

Linda

Fruit: Slightly lacking; **Acid:** Slightly excessive / Med- long finish
Despite the cherry aroma, the wine lacked fruit and had a persistent tartness and bitterness.

Bill

Fruit Acid and Tannin: All ideal and in balance / Medium body, Med-long finish
Fruit and spice aromas with well-integrated flavors. There was a puckery mouthfeel that suggested the use of oak

Penny

Fruit: Slightly lacking; **Acid:** Ideal / Medium light body, Short finish
Interesting nose of cotton candy, lime, brown sugar that changed to become less pleasant. A little 'hot' on the finish.

Von

Fruit and Acid: Both ideal and in balance / Medium body, Med-long finish
A cherry cola / sweet fruit nose. Nice with food, pleasant – with grapefruit-like acidity in finish.



WINE “E”

2006 CORAL MUSTANG Vista Creek Vineyard Tempranillo Rosé \$15
Paso Robles 13.2% alcohol

You may remember Coral Mustang from last month's Tempranillo tasting. The small, family owned winery has committed itself to making only two wines – both exclusively from the Tempranillo grape. To make this vineyard designated Rose, the grapes are harvested then lightly crushed. The juice is bled off the skins after 18 days of skin contact, then the wine finishes fermentation in neutral barrels, stirred sur lie, for about another three months. Per the winemaker, this Rose is an extremely versatile style – ranging from warm weather to winter holidays.

PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit and Acid:** Both ideal and in balance / Medium body, Med- long finish
I really liked this wine. Warm spice flavors and fruit on the finish. Would be good with avocado, chicken salad, crab and shrimp.
- Cory** **Fruit and Acid:** Both ideal and in balance / Light body, Medium finish (F)
Faint red fruit aromas. A crisp Rosé – celery with blue cheese, goat cheese and toasted almonds would all go well. Also risotto with pancetta. Balanced and crisp. I like it!
- Ingrid** **Fruit and Acid:** Slightly lacking but balanced / Medium body, Long finish.
Aromas of apple and rhubarb. A tart, bright style – just a little 'hot'. Pair with creamy cheeses.
- Rob** **Fruit and Acid:** Both ideal and in balance / Light body, Med-short finish.
Peaches and soft floral aromas. I liked it. Had nice flavors, but didn't last long enough for me.
- Debra** **Fruit and Acid:** Excessive, but in balance / Medium body, Long finish (F)
Beautiful nose of strawberry with hints of fresh cherry. Creamy mouthfeel – a gentle and elegant wine – soft finish. Doesn't even need food, but grilled cod with a strawberry salad.....!
- Mary** **Fruit:** Slightly lacking; **Acid:** Slightly excessive / Med-light body, Med-long finish
Very light aromas – some apricots and stone fruit. Found some bitterness in the finish.
- James H** **Fruit and Acid:** Ideal; **Tannin:** slightly excessive / Med-light body, Med-short finish.
Sweet strawberry aroma. A delicate wine, but it was a little too oaky, and a little 'hot', with some slight bitterness.
- Linda** **Fruit:** Slightly lacking; **Acid:** Slightly excessive / Light body, Medium finish.
Aromas of apple and cinnamon. A good gluggable wine – pleasant to drink.
- Bill** **Fruit:** Slightly lacking; **Acid:** Slightly excessive / Medium body, Medium finish
A light Rosé with good fruit on the nose, and good flavor. It would work well with fruit
- Penny:** **Fruit:** Slightly lacking; **Acid:** Slightly excessive / Light body, Medium finish (V)
Good porch quaffer – a great turkey or ham wine. Just enough complexity in the nose – rose, cherry Koolaid, citrus, light earth – to lure you to taste. Nice finish. Good with asparagus with prosciutto.
- Von** **Fruit and Acid:** Both ideal and in balance / Medium body, Med-long finish.
Yummy aromas of strawberry and raspberry. Wish it had a little lower alcohol, but still a nice wine – balanced fruit and soft acidity. Silky mouthfeel – good as a sipping wine or with food.



2006 WELLINGTON
Sonoma Valley

Syrah / Zin Rosé

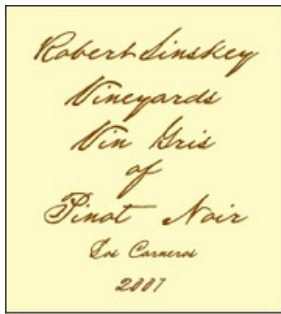
\$14
13.2% alcohol

Wellington Vineyards is owned by the father and son team of John and Peter Wellington. John purchased the winery site in 1986, and at the time it consisted of 20 acres of old vines and a few decrepit old fruit and nut trees. Wellington bottles 10 other varietals – all the usual suspects plus a Marsanne, Roussane and White Port. The 2006 vintage was the first bottling of their Rosé – 63% Zinfandel and 37% Syrah. The juice was bled off after 12 – 18 hours on the skins, finished fermentation cold, then stored in older, neutral barrels until bottling. Only 260 cases were produced.

PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit and Acid:** Both ideal and in balance / Medium body, Medium finish **(V)**
I really like this wine. Decent fruit and acid balance with just a hint of spice on the finish I could see this going well with a cold lentil salad, with parsley and a light vinaigrette.
- Cory** **Fruit and Acid:** Both ideal and in balance / Medium body, Medium finish
Aromas of light spices, peach and apricot. A "playful" wine – light, airy and very drinkable.
- Ingrid** **Fruit and Acid:** Both ideal and in balance / Medium body, Medium finish.
Another wine with strawberry aromas. A nice sipping wine with a nice balance of flavors. Serve it with a Shrimp Louie or Crab Sandwich.
- Rob** **Fruit:** Slightly lacking; **Acid:** Ideal / Med-light body, Medium finish.
I picked up peach aromas on this wine. Flavor-wise, it seemed muted – a more delicate style.
- Debra** **Fruit:** Slightly excessive; **Acid:** Excessive / Med-light body, Med-long finish
A good summer drinking wine. The overall effect was one of juicy fruit – mild and pleasant. The finish carried a citrus finish and I'd serve this wine with a lemon and artichoke pasta, or chicken.
- Mary** **Fruit:** Ideal **Acid:** Slightly excessive / Med-light body, Medium finish
I enjoyed this wine. It was soft, with a little sweetness, but also a dryness that reminds me of tea.
- James H** **Fruit and Acid:** Both ideal and in balance / Med-light body, Medium finish. **(F, V)**
Aroma of roses! A perfect Rosé. Great balance with just a touch of residual sugar. Nice clean finish. Delicate and delightful!
- Linda** **Fruit and Acid:** Both ideal and in balance / Light body, Short finish.
A nice balanced, fresh wine and one that I would buy for summer drinking.
- Bill** **Fruit:** Ideal; **Acid:** Excessive / Medium body, Med-long finish
(Bill didn't comment on this wine)
- Penny** **Fruit:** Lacking; **Acid:** Ideal / Med-full body, Med-long finish
Delicate aromas of dried strawberries and rose petals. A little more light and delicate than I prefer but there's some nice acidity.
- Von** **Fruit and Acid:** Both ideal and in balance / Med-light body, Med-long finish.
Fruit impression was one of tart fruit, along with a hint of roses. This wine had good flavors – a bit of residual sugar but well-balanced, with some good acidity in the finish.

WINE "G"



2007 ROBERT SINSKEY
Mendocino Ridge

Vin Gris of Pinot Noir

\$22
13.8% alcohol

This is a tale of two Roberts – father and son. Robert senior was a highly regarded ophthalmologist who began purchasing land and growing grapes in the Napa Valley in the late '70s. In 1988, he handed over the reins to his son. The vines are all organically grown and sustainably farmed. In making this Vin Gris, the juice is whole cluster pressed for about 1 - 1 ½ hours, instead of being bled off the skins so very minimal skin contact is allowed. The wine is fermented in stainless steel tanks – no oak contact at all.

PANEL EVALUATIONS AND COMMENTS

- Donna** **Fruit and Acid:** All ideal and in balance / Med-light body, Medium finish **(F)**
Very pale peach color. Aromas of orange, apple and watermelon. A very pleasant wine with spice on the finish. I really liked it!
- Cory** **Fruit and Acid:** All ideal and in balance / Medium body, Med-long finish
Nice nose of cantaloupe and stone fruits. Very nice. A great example of a balanced, crisp yet fruity Rosé with a lingering finish that begs you to have some more. Buy this wine!
- Ingrid** **Fruit and Acid:** All ideal and in balance / Medium body, Medium finish **(F)**
Pale pink champagne color and grassy, citrusy aromas. It was dry and easy to drink – reminds me of a soft, dry champagne. Use it for a toast, or pair it with chocolate mousse.
- Rob** **Fruit and Acid:** All ideal and in balance / Med-light body, Med-long finish.
I like this wine – it's almost Sauvignon Blanc-like, with melon and citrus notes, but more complex. Nice for sipping on the porch or having with spicy foods, cheeses, etc.
- Debra** **Fruit and Acid:** Both slightly excessive / Med-light body, Med-long finish.
Aromas of strawberries and crushed herbs. An elegant and smooth wine. Hints of Meyer lemon and blueberries – and a long, lingering finish.
- Mary** **Fruit and Acid:** All ideal and in balance / Med-light body, Med-short finish
Fruit, melon and lemonade aromas. A surprising wine – very light in color but lots of fruit, citrus and melon flavors. Perfect for a first course – cheese, apples and pears.
- James H** **Fruit and Acid:** All ideal and in balance / Med-light body, Med-short finish.
Aromas reminiscent of Muscat – orange and citrus. A light, flavorful, but still delicate wine – as a Rosé should be. Crisp acidity also makes it great for food.
- Linda** **Fruit and Acid:** All ideal and in balance / Med-light body, Med -short finish.
Cranberry aroma. A very drinkable wine – I like the smooth nature of it.
- Bill** **Fruit:** Slightly lacking; **Acid:** Slightly excessive / Medium body, Med-long finish
Delicate fruit aroma. Lively acidity, slight grape tannin and a nice long finish. A good food wine.
- Penny** **Fruit:** Slightly lacking; **Acid:** Ideal / Light body, Med-short finish
Pretty nose – floral, some citrus. Nice wine with hint of residual sugar to round out the finish. Have with sautéed scallops
- Von** **Fruit and Acid:** All ideal and in balance / Med-light body, Med-short finish **(F)**
Lovely floral aromas. Great wine for sipping, and with light foods and hors d'oeuvres. A yummy wine!

AND FINALLY...

A VERY SPECIAL, AND ONGOING THANK YOU TO...

Linda and *Donna*, the delightful owners of **PELICAN ART GALLERY** in Petaluma who continue to so graciously offer their beautiful gallery for our tastings. We're surrounded by beautiful art while tasting exciting wines. Life is good.

Incidentally, it turns out that Linda has an impressive palate for evaluating wines!

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

