

# OCTOBER 2009 WINES

► All wines we taste and review are current releases and can be found and purchased locally, at the winery or on the web ◀

## CHARDONNAY!

AMAZING! I FINALLY OVERCAME MY STUBBORN RELUCTANCE TO PRESENT CHARDONNAY AS A TASTING PANEL WINE. SO WHY DID I GIVE IN, AFTER 2 + YEARS OF THE PANEL? I FINALLY FOUND SOME THAT WEREN'T A BUTTER-SLATHERED 2 X 4 STYLE! ENJOY!

### GOT FOOD?

Ah yes – as usual, food pairing with wine depends on the style you have in your glass. Quite frankly, the oaky styles don't go that well with most foods. If it's a “creamy, buttery” style of Chardonnay, stay away from the rich, creamy sauces and cheeses. Flavorful non-creamy sauces are good, and even saltier foods and cheeses – like Manchego, or even popcorn. If the Chardonnay is a lighter, crisper style, you can enjoy it with all the creamy sauces and cheeses you like – along with more citrus flavors – and even shellfish.

## THE WINES!

LISTED IN THE ORDER TASTED – TASTING REVIEWS FOLLOW

Wine A	☐	2005	DEMUTH WINERY	Anderson Valley	\$28
Wine B	☐	2006	DERBÈS WINES	Russian River	\$40
Wine C	☐	2008	CHRISTOPHER CAMERON	Dry Creek Valley	\$23
Wine D	☐	2008	ENKIDU WINE <i>Tin Cross</i>	Alexander Valley	\$28
Wine E	☐	2006	LARSON FAMILY	Carneros	\$30
Wine F	☐	2008	TOAD HOLLOW <i>Francine's selection</i>	Mendocino County	\$13
Wine G	☐	2004	DEMUTH WINERY	Anderson Valley	\$28

➤ **When possible, prices listed are winery suggested retail** ◀  
All wines tasted blind

### “Breaking the code” ♦ Terms used in the reviews that follow

- “Balance”** ➤ Refers to Fruit, Acid and Tannin. When they are all perceivable in equal amounts and one doesn't appear to be excessive or lacking, the wine is in “balance”.
- “Hot”** ➤ Refers to percentage of alcohol. If the alcohol is noticeable, it's not in “balance” and makes the wine unpleasant or “hot”.

Every wine will have the following self-explanatory terms to describe the **FRUIT, ACID** and **TANNIN**

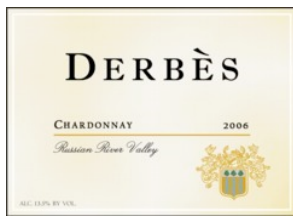
**Ideal** (or “just right”)

**'Slightly' excessive** or **'Slightly' lacking**,

**Excessive** or **Lacking** (more than 'slightly')

**'Very' excessive** or **'Very' lacking** (definitely too much or too little)

ENJOY THE REVIEWS – ENJOY THE JOURNEY!



## WINE "B"

2006 DERBÈS WINES

Russian River Valley

\$40

Cécile and her husband Billy started Derbès Wines in 2001. Cécile, the winemaker, grew up in the Champagne region of France. She studied viticulture and winemaking and has made wines at Champagne houses Bollinger and Jacquart in France; Shug Carneros and Korbel in CA. She was Director of Production at Opus One Winery for two years, and consulted for local wineries until 2005. This Chardonnay is hand harvested, whole cluster pressed, and barrel aged sur lies for 12 months in French oak barrels. It's undergone partial malolactic fermentation and is bottled unfiltered. 276 cases.

### PANEL EVALUATIONS AND COMMENTS

- Donna**      **Fruit and Acid:** Ideal and balanced / Medium body, Med-long finish  
*Notes of pear, lemon and apple on the palate, with a soft, pleasant mouthfeel. Hints of dried, candied fruit and butterscotch. Would be good with seafood in light cream sauce and Brie cheese.*
- Jim H**      **Fruit and Acid:** Ideal and balanced / Medium body, Medium finish  
*Apple aromas. Soft acidity initially that spikes in the finish. Slightly woody but not toasty. Strong apple notes throughout.*
- Mary**      **Fruit:** Ideal    **Acid:** Slightly excessive / Medium body, Med-long finish  
*Nice fruity aromas. A smoky oak Chardonnay with a lasting oaky flavor with nice fruity undertones. Tartness comes out in a finish that starts soft.*
- Rob**      **Fruit:** Ideal    **Acid:** Slightly excessive / Medium body, Med-long finish  
*Light citrus with some wood on the nose. Some green apple and Asian pear. Not over-oaked or manipulated. Crisp acidity that would go well with many foods – cream sauces, fish, cheeses.*
- Ingrid**      **Fruit and Acid:** Well-balanced / Med-full body, Medium finish  
*Citrus aroma. Deep complex flavors, well balanced fruit and oak. Really enjoyed this wine. Serve with creamy Italian pasta or perhaps a chicken Marsala.*
- Jim A**      **Fruit:** Ideal    **Acid:** Slightly excessive / Medium body, Med-long finish  
*I found this wine to be reminiscent of Chablis and my style tends toward the buttery, oaky style.*
- Mark**      **Fruit and Acid:** Ideal and balanced / Med-light body, Medium finish  
*Sweet apple aromas. A velvety mouthfeel and a nice mouthful of Granny Smith apple. A pleasant finish with straw and herb notes. Good pairing with light hors d'oeuvres.*
- Linda**      **Fruit:** Slightly lacking    **Acid:** Slightly excessive / Medium body, Med-long finish  
*Enjoyable fruity and pear aromas. I tend to enjoy softer, less tart wines, so this was not my style.*
- Bill**      **Fruit and Acid:** Ideal and balanced / Medium body, Medium finish  
*Mouthwatering nose of flowers and spice. Fresh, lively acidity, medium bodied with balanced finish. Good with all sorts of seafood.*
- Von**      **Fruit and Acid:** Ideal and balanced / Medium body, Med-long finish  
*Bright complex aromas of citrus, tart pineapple, green apple and minerals. Lovely fresh fruit character – green pippin apple. Beautifully balanced. Good food and pre-dinner sipping wine. Smooth but good acidity. Delightful!*