

Tasting notes April 7, 2006

We had a record turnout of 36 at the tasting on April 7, 2006. John and Susan Brandli presented wines of Argentina and Chile and did a wonderful job! Many thanks to John and Susan!

WHITE WINES

The first offering was a Veramonte Sauvignon Blanc from Casablanca Valley Chile. The wine had an initial great aroma with hints of peach and melon noted by our tasters. The aroma diminished rather quickly. It was pleasant on the palate but did not last. On the sheets that were turned in we saw scores from 12 to 17, with most on the low end. John said it cost \$8 ... not a bad \$8 wine!

We next did an unoaked Chardonnay, La Vuelta, from Mendoza Argentina. This wine was similar to white Burgundy wine with fruity overtones of apple and some tropical fruit. The fruit was the primary tasting feature of this wine. With scores of 8 to 12, this is not a bad \$8 wine!

The last white was Calina Chardonnay from Casablanca Valley, which was aged 9 months in oak and had secondary malolactic fermentation. John told us that in malolactic fermentation, the malic acid is changed into lactic acid, the same acid seen in dairy products. This wine had overtones of tree fruit, but its oak and buttery texture were the primary tasting points of this wine that scored 8-12. Again a good bargain at \$8!

RED WINES

John had five red wines, two Malbecs, a Carmenere blend and three Cabernet Sauvignons. We decided to hold the Cab's for the next tasting.

The first red was a La Boca Malbec from Mendoza Argentina region. This oak aged Malbec, grown at 3000 feet, was light and fruity, with hints of plum and a spicy finish. It scored from 8-16, with the scores on the high side! At \$4 a bottle we wondered what the wine producer actually got out of this wine!

The second Malbec was Trapiche Oak Cask again from the Mendoza region of Argentina. This was a dark plum red and had rich aromas of plum and cherry! Kevin explained how you must tip the wine in the glass over a white background and view the meniscus, the area of wine in the glass between the dark wine and the air above, to see the color correctly. The Trapiche rated highly with scores between 11 and 17.5! It was a rich wine and a bargain at \$9.50!

The last wine was a Luis Felipe Edwards Carmenere/Cabernet Sauvignon blend from Colchagua Valley in Chile. It was grown in Medoc (Bordeaux) early in the 18th century, but rarely seen there today. Deep colored and full bodied, it went well with the chocolate brownies and enjoyed scores of 9 to 17.