

Kathy Meade presented the following Sherries and commentary.

Our October meeting included a variety of low to moderate-cost Sherries. Sherry is a type of wine originally produced in and around the town of Jerez, Spain. Sherry is a fortified wine from three types of grapes: Palomino, Pedro Ximénez, and Muscat (Moscatel).

Each wine was someone's favorite. All wines were purchased through Wine Library <http://winelibrary.com/> 1-888-980-WINE (9463)

Alvear Fino Sherry

Tasting note:

90 Points - Stephen Tanzer

"Subtle, very delicate aromas of fresh bread and almonds. Round but shapely; easygoing and fresh. Lovely shape. Not at all austere."

Aurora Manzanilla Sherry

Tasting note:

90 Points - Robert Parker (Wine Advocate)

"The light to medium-bodied, dry, fresh, aromatic Manzanilla Aurora is a terrific example of a crisp yet flavorful dry sherry that would work well with Japanese sushi or Spain's delicious black ham."

Pedro Romero Amontillado Dry Rich Sherry

Tasting note:

90 Points - Robert Parker (Wine Advocate)

"The Amontillado Dry Rich, which is an oxidized style of Fino, exhibits an amber color along with plenty of roasted nut and citrus characteristics."

Pedro Romero Dry Oloroso Sherry

Tasting Note:

88 Points - R. Parker: "Full, rich, and heady." This elegant Oloroso has lovely toasty/walnutty notes. The flavor is very medium-bodied and dry, no hint of residual sugar, with mouth-filling nutlike flavors consistent with the nose, all framed by warm alcohol and snappy acidity. Try it with game, smoked meats, roasted nuts or slightly nutty cheeses like Swiss, Emmenthaler. Serve at room temp or cool.

Lustau East Indian Sherry

From the manufacturer's website:

In centuries gone by, casks of sherry were lashed to ships sailing for the Indies as ballast, and were found to develop an extraordinary smoothness and complexity. Lustau has revived this style of sherry in the East India wine. Unforgettable flavours of raisins, candied peel and nuts. Robert Parker's comment: "*Nutty, sweet, crème brûlée smell*". Awarded Silver Medal at IWC 2004. Perfect companion to light desserts and cakes, but can also be served with cheeses, or simply as a sweet digestif. Serve at cool room temperature **Grape Variety** Palomino Fino , sweetened with Pedro Ximenez

