

Wine Wednesday
Wednesday, December 12, 2018
Special Guest Liz Gould of Constellation Brands

PALMER & CO.

BRUT RESERVE CHAMPAGNE

Citrus, pear, and apricot aromas with subtle notes of hazelnut and buttery brioche. Fresh, succulent and substantial.

RAVENSWOOD PICKBERRY

Cherry, plum and currant flavors with a hint of smoke. A wonderfully balanced wine with a lingering finish.

FRANCISCAN MAGNIFICAT

90 POINTS

“Black cherry, plum, spice, menthol, licorice, plum, mocha, spice and dark leather all flesh out in the glass. Drink this succulent, expressive Cabernet over the next few years.”

– Antonio Galloni, Vinous, December 15, 2016

SIMI LANDSLIDE

“A stunner: perfume of cassis, beetroot, soil, and coffee lead to cranberry and chalky tannins that swipe across the tongue. The fruit is broad and dark; graphite is evident. The big notes soon level out for a supple mouthfeel. Cab Franc, Merlot, Petit Verdot, Tannat, and Malbec are blended in. The vote is in; it’s a landslide in favor of this classic red!”

–Meredith May, Publisher’s Pick

THE TASTING PANEL SEPTEMBER 2017

HOLIDAY TREAT:

Blue cheese infused with Jackson Triggs Vidal Ice Wine

Richly textured with fresh tropical aromas of papaya, mango and apricot. Bold fruit flavors balanced with juiciness concludes with an exquisite silky finish.

Complemented perfectly by the salty and herbaceous flavors of melt-in-your mouth blue cheese!