



dublin arts council

Wine Tasting

CATERING DONATED BY



WINES DONATED BY
CUTTING EDGE SELECTIONS

SEPTEMBER 19, 2009

SOUTH AFRICA

Ken Forrester Petit Chenin Blanc 2008
From one of South Africa's most respected producers, this Chenin Blanc is the perfect everyday drinking wine - flavors of green apple accented with mild honeysuckle and citrus. Hand harvested

Ken Forrester Petit Pinotage 2007 Huge, rich dollops of ripe mulberry and cherry fruit on the nose with an inky deep violet color with flashes of ruby. Delicious fruit concentration brings out the best in this indigenous grape which is a hybrid of Pinot Noir and Cinsault found only in South Africa!

AUSTRALIA

Stump Jump Lightly Wooded Chardonnay, 2008
Melons, yellow peach, pear and stone fruits on the nose. Refreshing tropical fruits and more yellow peach and pears, beautifully creamy with good weight.

Shoofly Shiraz

Spicy licorice and dense dark mulberries, while the sweet upfront berry fruit presented on tasting gives way to complex cedar, earth and spice notes. The vibrant, juicy fruit runs the length of the palate and lingers with a "have another glass" finish

OREGON

A to Z Riesling, Oregon, 2006
Fresh aromas of slate, lime, white flowers, minerals and citrus leap from the glass. More complex nuances of strawberries, orange blossom and spice emerge in time. A long, clean finish with final flavors of wet stones and minerals completes this complex and beautiful wine.

A to Z "Night and Day" Claret, 2004
Strong complex initial aromas of cassis, pepper, slate, iron, blackberries, cocoa, smoke, chocolate-covered dark cherries. As the wine opens, aromas of game, cedar, boysenberries, truffles, ripe plums and red currants emerge. In the mouth, the attack mirrors the initial aromatics with juicy, focused red and black fruits. Finishing with ripe tannins with lush and generous fruit.

FRANCE

Chateau Calabre Blanc, France, 2007
This mouth watering Sauvignon Blanc based wine is blended with Semillon and a touch of Muscadelle, rounding out the appeal of its Bordeaux-adjacent appellation. Ultra-low yields and stainless steel tank fermentation give this wine its crisp fresh fruit aromas with grapefruit and ripe citrus on the finish.

Andre Brunel Rouge, France, 2006
A classic "baby Cotes-du-Rhone" in the traditional style made with 80% Grenache and 10% each Cinsault and Syrah. The soft and silky flavors are dominated by small red-berry fruits with notes of blackcurrant and cherries. Accents of light spice add complexity and texture to this terrific wine from one of the region's top producers.

SPAIN

Vega Sindoa Viura/Chardonnay 2008
Created in the northernmost growing region of Navarra, this is a crisp, refreshing white that beautifully melds the best of both grapes. Viura, comprising 75% of the blend, lends bright green apple, hints of flower petal, and a zippy acidity. Chardonnay contributes body and complexity.

Campos Reales Tempranillo 2008
This is 100% Tempranillo, with fresh aromas of cherry, earth and leather with soft tannins.

Vina Borgia Tinto Garnacha 2007
"This stainless steel-fermented, deep ruby-hued effort displays plenty of sweet black cherry, strawberry, and raspberry fruit, a hint of black currants, medium body, silky tannin, and wonderful ripeness." Drink it over the next year." Robert Parker, *The Wine Advocate*

ITALY

La Serra Chianti, Colli Senesi 2007
Medium red wine has a bouquet recalling the beautiful Tuscan land and its culinary art rich in tradition and history. This Chianti is made from grapes harvested and vinified in the restricted territory of the Siena Province.

Call us to order these wines - please mention the DAC Wine Tasting in September 2009.
(or print and send this to The Refectory, 1092 Bethel Road, Columbus OH 43220)

- Ken Forrester Petit Chenin Blanc \$10 _____
- Ken Forrester Petit Pinotage \$10 _____
- Stump Jump Chardonnay \$10 _____
- Shoofly Shiraz \$11 _____
- A to Z Riesling \$15 _____
- A to Z "Night and Day" Claret \$18 _____
- Chateau Calabre Blanc \$13 _____
- Andre Brunel Cotes du Rhone \$14 _____
- Vega Sindoa Viura/Chardonnay \$10 _____
- Campos Reales Tempranillo \$10 _____
- Vina Borgia Tinto Garnacha \$7 _____
- La Serra Chianti, Colli Senesi \$10 _____

Name _____

Phone _____

email _____