

IWFS OAKVILLE

May 13th, 2013

California event at Maluca



Tonight's Wines reviews and information

2009 Blanc de Blancs North Coast



Varieties: 100%
Chardonnay County
Composition: 69% Napa,
27% Sonoma, 4% Marin
Appellation: North Coast
Harvest Dates: August 21
– October 12, 2009 Barrel
Fermentation: 29%
Alcohol: 12.7%

Tasting Notes:

The 2009 Blanc de Blancs offers bright aromas of fresh green apple and juicy pineapple, complemented by yeasty sweet bread dough. The aromas lead into an expressive

and generous taste of white stone fruit, apple, pear and tart grapefruit. An undertone of salty minerality and a complex creamy palate are supported to the end with a mouthwatering acidity.

Winery Background:

Schramsberg was founded in 1862 by Joseph Schram, the Napa Valley's first hillside winery. Chinese laborers dug 2 miles of caves into the volcanic rock of Diamond Mountain, and planted the hillside vineyards. In classic Champenoise style, Schram died in 1905, leaving his widow to run the estate until prohibition forced them to close their doors. In 1965 Jack & Jamie Davies bought the run down estate and began the long process of resurrecting what is surely one of California's most historic and significant wineries. The second

generation of Davies, having grown up at the estate, is now having an impact. Jack died in 1998, his son Hugh Davies is the winemaker, working closely with his mother to ensure the long-term progress of Schramsberg.

Online reviews:

This light straw colored Sparkler consistently performs very well with our panel. It opens with a mild bread dough bouquet with hints of grapefruit and lemon. On the palate, this wine is light bodied, a touch acidic and slightly effervescent. The flavor profile is a slightly tart green apple with hints of white pepper, mild grapefruit, and some nicely integrated minerality. The finish is very dry and its flavors linger for a while. The panel suggested serving this very nice sparkler with appetizers like bacon wrapped scallops or caviar. Enjoy - KWGTP - <http://www.kenswineguide.com/>



TIN BARN - 2010 Pinot Noir Carneros Sonoma, Ricci Vineyard

Varieties: Pinot Noir Appellation: Carneros (in Sonoma) Vineyard designation: Ricci Vineyard Alcohol: 13.9%
 Vineyard Note: Along the outskirts of Sonoma County, on a slope facing the San Pablo Bay, lie Dale Ricci's family vineyards. This foggy, breezy location is ideal for Pinot Noir.

Tasting Note:

With a decidedly smoky nose and spicy cherry cola flavors on the palate, this wine fondly evokes grandfather's pipe.

Winery Background:

Three of five partners in Tin Barn Vineyards are from Toronto: Gray Fowler, Bud Johnson and winemaker/managing partner Mike Lancaster are

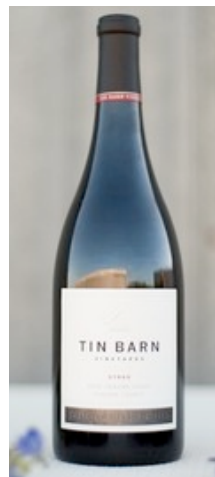
all local boys who have a serious passion for wine.

Mike moved to California in 1994, to study at UC Davis following an apprenticeship at Niagara's Stonechurch winery. While at UC Davis, Mike worked at Gloria Ferrer, Sonoma followed by five years as assistant winemaker and then winemaker at Napa's Quail Ridge winery. Finally, in 2000 Mike was able to launch Tin Barn with the support of his friends.

The idea behind Tin Barn is to produce a range of high-quality wines driven by vineyards. Each wine in the range is determined by searching out great vineyards, the number of bottles produced dependent on the amount of fruit available from that site. The result is a selection of wines, made in very small quantities, that really showcase the differences in soil, microclimate and location. Each of the wines is vineyard-specific, and each is produced in under 1000 cases annually. Tin Barn crafts five red and one white wine. Tasting through the range, the most striking thing for us is the consistent impression of balanced, beautifully structured wines.

Online Reviews:

by Steve Heimoff
 This is a simple Pinot Noir that has raspberry and cherry jam flavors. While it has a delicate mouthfeel, it tastes candied and sweet.
 — (4/1/2013) — 83
 wine enthusiast magazine.



2009 SYRAH SONOMA COAST, CORYELLE FIELDS

Vintage 2009
 Varietal Syrah
 Appellation Sonoma Coast
 Vineyard Designation Coryelle Fields
 Harvest Date September 30th, 2009
 Acid 6.8 g/L PH3.65
 Aging 26 months, 30% new French oak

Bottling Date July 19th, 2012

Tasting Note:

Cool climate Syrah comes from the coastal hills east of Jenner, in a remote vineyard on our namesake Tin Barn Road. Sourced from a rocky hillside block just at the fog line (elevation 1000 feet) the fruit ripens slowly in the coastal air. As a result, this wine imparts an earthiness characteristic of Northern Rhone Syrah. Hints of smoky bacon and wild mushroom combine on the palate, creating a perfect complement to roasted vegetables or wild game.

Online Reviews:

Northern Rhone style Syrah has an unusually deep color and lush consistency, offering rich aromas of violets. Distinctively earthy, with hints of smoky bacon and wild mushroom, the wine features a full middle palate and a long finish capped off by a touch of sweet French oak....dark, feral aromas of animal, mineral and vegetable with a counterpoint of dark chocolate.

Murphy-Goode 2011 Sauvignon Blanc 'The Fumé' North Coast

Varieties: Alcohol: Oak Aging:
95% Sauvignon Blanc, 5% Semillon

Tasting Note:

The 2011 Fumé was predominately fermented in stainless steel to retain the expression of bright citrus and tropical fruit aromatics while the balance was barrel fermented in French and American oak to increase the mouthfeel and develop lush flavors of white peach and honeydew melon. The Semillon adds wonderful expressions of floral notes and adds nice texture." This Sauvignon Blanc ("The Fumé") pairs great with lots of food, such as shellfish and Thai chicken, but it pairs just as well with you relaxing poolside.

Online Reviews:

John Szabo, MS

A mild, mid-weight, clean, lightly licorice/fennel flavoured example of sauvignon, with few signs of wood despite the fumé designation. Dry, average length. Correct. Tasted January 2013 and again March 2013. Apr 17, 2013

David Lawrason

The term Fume usually denotes a sauvignon aged in oak. By using both names on the label Murphy-Goode is confusing the issue even more. There is a tiny oak presence in the processing but it is very subtle. Overall this is a gentle, easy going sauvignon with grapefruit, fresh herbs and a touch of spice. An easy-drinking, engaging style that is much less strident than NZ or Loire examples. Very good length. Tasted April 2013.



CAVE SPRING - 2010 Indian Summer Riesling, Late Harvest VQA Niagara Peninsula

Origin: 100% Lincoln Lakeshore
Varieties: 100% Riesling
Alcohol: 12.5% Residual Sugar:
96 g/L
Soil: Clay loam over red shale
Harvest: December 10 – 15,
2010 Vinification: Partially
frozen Riesling grapes were
selectively harvested during the

night at temperatures of -7 °C. Fermented in small, stainless steel tanks at cool temperatures over a 30- day period using selected yeast strains

Tasting Notes:

On the nose, classic Bartlett pear and lemon meringue aromas emerge ovetop notes of candied orange peel, golden raisins and allspice. The palate is sweet and full in body yet not cloying, echoing in flavour the aromas of the nose along with notes of black tea, honeycomb and brown sugar. Crisply structured throughout, the wine's brilliant acidity provides a clean, elegant finish reminiscent of orange marmelade and crème brûlée.

Winery Background:

This wine originates from grapes grown in selected vineyards along the south shore of Lake Ontario in the Niagara Peninsula. These clusters were left on the vine to partially raisin during late autumn, with a further concentration of sugars and acids occurring when the berries were partially frozen by the first deep frosts of the season. Selectively hand-harvested and pressed in a semi-frozen state, they deliver a sweet wine with an ideal balance of luscious fruit flavours and crisp acidity

Online Reviews:

Steve Thurlow

Late harvest riesling is less expensive and often preferable to rich very sweet icewines. Expect a delicate nose of lemon meringue pie with melon, spice and vanilla. It is midweight and sweet on the palate but it finishes almost dry with lovely delicate lemony acidity keeping it rolling along nicely. Very good length. Try with blue cheese or creme caramel or maybe a lemon custard tart. Best 2012 to 2016.



2005 Ca' Togni Black Hamburg Dessert Wine

Background

Ca' Togni is a very sweet red wine inspired by Constantia, the great South African wine of the 19th century. It is made from our planting of the rare table grape Black Hamburg, the only one to our knowledge in Napa County. Annual production rarely exceeds a single barrel of 500 half bottles.

Online Reviews:

Large red sweet wine from an unusual variety. Probably the only one of its kind in America. For years, this miracle of nature, not because a mysterious Vine disease the ungrafted vines swept away on the Spring Mountain high above again. Now he is back in stock, this unique nectar of gods in red, the enchanted our customers with its magical charm aromatic twenty years ago.

Philip Tognis rare 'Black Hamburg' recalls the scent of South Tyrol »Moscatto Rosa". In fact, it is large Vernatsch, lo and behold. Whose name derives from its unusually large grapes. Worldwide, the grape is grown under the name "Black Hamburg" as a table grape in large areas. In France it is called "Muscat of Hambourg," because its shiny dark blue, large berries have intense pleasant nutmeg flavor. Their origin and ancestry are unknown, but it is suspected that it is a cross between Muscat of Alexandria and Trollinger. After all, we know that the vine was pulled mid-nineteenth century in Hamburg, glass and from there in 1860 started its triumphal march to England (Philip Togni is Scot ...). In Germany it is offered as an edible grape every now and then under the name Nutmeg Trollinger.

In the mouth, Philip Tognis Süßweinexemplar exotic looks beguiling. How viscous silk wraps the strange pink wine with gentle acidity, powerful sweetness and soft texture the tongue slides via the same across and acts as hauntingly aromatic, like very thick in consistency. , Yes almost cherry liqueur, accompanied by ripe figs and plum jam, about all this, the voluptuous scent of wilting rose petals, ripe blackberries, dark cherries. A spectacular performance Süßweines a sensual, unique and impressive in every respect exotic experience of sweetness in the wine. Especially its almost tough to impress white flowing viscosity, it seems the sheer concentration of aromas tiny income to be acting here as sustainable. Philip Togni produced this treasure above all for himself and his Plaisir. The amounts are tiny, the cost of production is enormous. We are pleased to offer you a couple of bottles (0.375l) of its spectacular "Ca'Togni." Exciting original ambitious companion to chocolate desserts.

