

Willamette Wine Tasters

February 18, 2010
Host - Greg Bunnell

The Theme - Piedmont and Northern Rhone

Pre-Wines

- A. 2005 Mont Marcal Brut Rose Cava Reserva
- B. NV Walter Scott White Wine 50/50 Roussanne and Pinot Blanc
- C. 2006 Stolpman Vineyards L' Avion 90/10 Roussanne and Viognier (RP 94 pts)
- D. 2005 E. Guigal Condrieu La Doriane Viognier (RP 94-96 pts)

The First Flight

- 1. 2005 Delas Freres Cote Rotie Seigneur de Mougiron - Syrah (Cote Rotie)
(RP 94 pts)
- 2. 1996 Auguste Clape Cornas - Syrah (Cornas)
(RP 88 pts)
- 3. 1995 Auguste Clape Cornas - Syrah (Cornas)
(RP 91-93 pts)
- 4. 1994 Auguste Clape Cornas - Syrah (Cornas)
(RP 90-93 pts)

The Second Flight

- 5. 2006 Giacomo Conterna Barbera d' Alba Cascina Francia - Barbera (Piedmont)
(RP 93 pts)
- 6. 2005 Produttori del Barbaresco - Nebbiolo (Piedmont)
(RP 91 pts)
- 7. 2004 Elio Altare Barolo - Nebbiolo (Piedmont)
(RP 93 pts)
- 8. 2004 Azelia Barolo Bricco Fiasco - Nebbiolo (Piedmont)
(RP 94 pts)

Dessert Wines

- A. 2002 Chateau Bel Air Sainte Croix Du Mont Vieilles Vignes - Semillon
- B. 2003 Castelnau de Suduiraut - Semillon
- C. 1993 Fattoria di Felsina Berardenga Vin Santo Chianti Classico
(RP 95 pts)

The Food Pairings

Cava and Pre-Wine Flight

Sushi, Cilantro Lime Shrimp and Cured Barbeque Pork
Garlic, herb and chive chevre

First and Second Flights

Roasted Garlic and Rosemary Olive Bread
Red pepper, herb and hot pepper chevre
French Margaux Brie
Italian Gorgonzola
German Triple Cream Cambozola
Swiss Cave Aged Gruyere
French Triple Cream
Italian Genoa, Calabrese Salame and Prosciutto

Dessert

Italian Almond Cake from The Dessert Tray