

WINE TASTING

HOST: BOB CUBILLAS

Hedges CMS White

15.89

This blend of 21% Chardonnay, 2% Marasanne and 77% Sauvignon Blanc has a seamless combination of pear, pineapple, gooseberry, banana and wet straw on the nose, following through on the palate. Crisp acidity is balanced by sweetness of ripe fruit and a nicely viscous mouth feel.

Alder Fels Gewurztraminer

17.99

This Gewurztraminer showcases floral and perfumed aromas of rose pedal and lychee as well as pineapple and tangerine. A long slow fermentation in stainless steel tanks ensures that the wine retains these bright aromas. The same fruit flavors are mirrored on the palate and lead to a clean finish with flavors of grapefruit and a slight minerally. Try this with Baked Ham with Sweet Orange Glaze.

Campbell Cellars Pinot Noir

10.59

Subtle aromas suggest darker colored fruit with tones of chocolate. Medium-bodied, with subtle tannins and easy acidity. Raspberries and wild blackberries on the palate. Spice and pleasant acidity intermingle with the fruit on the long, focused finish.

Hedges CMS Red

15.99

This blend of 46% cabernet Sauvignon, 48% Merlot and 6% Syrah is dark purple in color with a nose of black cherry, cassis, with hints of tar, tobacco and sweet vanilla toast. Black cherry and blackberry fruit continue on the palate with dried herbs and licorice. A nicely balanced wine with enough acid and tannins to make this a more serious longer-lived wine that pairs well with red meat.

Twisted Vine Wine

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