Wine About Winter 2023 Tasting Notes:

Algod Coconut Wine (La Cava)

This isn't your typical wine, but rather a sparkling wine with a twist, infusing the refreshing bubbles with a delightful coconut aroma and flavor. Here's what you can expect: About the Wine: Origin: Valencia, Spain Grapes: A blend of indigenous Spanish grape varieties Style: Sparkling, low alcohol (typically around 5.5%), fruity with a distinct coconut aroma and flavor. Tasting profile:

Nose: The star of the show! Expect a vibrant and playful nose dominated by the aroma of fresh, sweet coconut. Hints of tropical fruits like pineapple and mango may also peek through. Palate: Light-bodied and crisp, with lively bubbles dancing on the tongue. The coconut flavor translates onto the palate, adding a unique twist to the traditional sparkling wine experience. You might also find subtle notes of citrus and tropical fruits. Finish: Dry and refreshing, leaving a lingering touch of coconut and a sparkling sensation.

Amaris Sweet Grenache (B Ashley Andrews, Attorney)

Amaris Sweet Garnarcha is a Spanish red wine that promises delightful sweetness, so here's what you can expect:

Nose: Imagine stepping into a candy shop filled with ripe berries. Think juicy raspberries, sweet strawberries, and maybe a hint of dark cherries. Maybe there's even a touch of floral perfume, like roses or violets, adding a touch of elegance.

Palate: This wine's all about that sweet, smooth ride. It will be light- to medium-bodied, meaning it won't overwhelm your taste buds but still gives you a satisfying sip. Expect a burst of those same red berry flavors you smelled, with a touch of plum and perhaps some subtle spice (think cinnamon or nutmeg). The sweetness is there, but it's not sickly or overwhelming, more like a gentle caress on your tongue.

Finish: Expect a satisfyingly sweet and fruity linger, like the last bite of a delicious berry compote. It's not overly long, leaving you wanting another sip without being cloying.

Overall: Amaris Sweet Garnarcha is a fun, fruit-forward wine perfect for casual gatherings, desserts, or just enjoying on its own. It's not complex or challenging, but it's undeniably delicious and a great way to add a touch of sweetness to your day.

Bellavita (Teleios Realty / Keller WIlliams)

Bella Vita (NV) from La Marchesina is a sweet, sparkling red wine made primarily with Brachetto d'Acqui grapes from Piedmont, Italy. Tasting notes: Fruity (prune, cranberry), slightly earthy, touch of sweetness balanced by refreshing acidity. Color: Light ruby red with pink hues. Origin: Piedmont, Italy. Alcohol: Typically around 10-12% ABV.

Overall, Bellavita Sweet Red is a charming and versatile wine that pairs well with appetizers, fruit desserts, and even some spicy Asian cuisine. It's a great choice for casual gatherings or simply enjoying on a warm day.

Bells Eaux - Pinot Noir (Back Country & Beyond)

This velvet-labeled bottle houses a lively and bright red with perfumed notes of cherry and strawberry. Cinnamon and nutmeg season its lightly oaked profile. The palate has light tannins that frame the pretty plumb and black-cherry flavors.
Serve it lightly chilled to enjoy all its complexity. The south of France is blessed with so many things – a rich history and beautiful landscapes, a wonderful climate, and green & fertile lands. This wine showcases the best of these characteristics.

Besso Del Sol (Go Burrito)

Beso Del Sol is a brand of sweet sangria produced by the Spanish company Freixenet. It is a popular choice for summer parties and gatherings, and is known for its refreshing taste and affordable price. Beso Del Sol is made with a blend of red and white wine, fruit juices, and spices. The specific blend varies depending on the flavor, but typically includes ingredients such as orange juice, lemon juice, lime juice, peach juice, mango juice, and cinnamon. Beso Del Sol is typically served chilled, and can be enjoyed on its own or with food. It is a versatile wine that pairs well with a variety of dishes, including grilled meats, seafood, and salads.

Cantina Gabriele - Vino, Sweet Red (Touch of Grey Tattoo & Piercing Studio)

This sweet red wine shows a deep ruby red color and has a bouquet composed of raspberry and strawberry aromas. The flavor is fresh, well-balanced and long-lasting. Best enjoyed chilled, and is a great accompaniment with cakes and sweet appetizers.

Cantina Gabriele - VIno Sweet White (Mean Mug Coffee)

The Cantina Gabriele Vino Sweet White is a sweet, fruity white wine produced by Cantina Gabriele, an Italian winery based in Frugarolo, Piedmont. Here's what I found out about it:

Key characteristics:Style: Sweet, white wine Color: Deep straw-yellow Grape varietals: Blend of native Italian grapes, likely including Trebbiano, Moscato, and/or Malvasia. Aroma: Prominent hints of tropical fruits, particularly pineapple and mango, complemented by nuances of apricot and sage. Palate: Expect an explosion of sweetness, reminiscent of freshly squeezed grape juice with a touch of honey. Flavors mirror the nose, with juicy tropical fruits and floral notes dancing on the palate. The acidity is low, creating a smooth and easy-drinking experience. Finish: Sweet and vibrant, leaving a lingering taste of juicy fruit and honey.

Food pairing: Ideal for casual gatherings, picnics, or simply relaxing on a sunny day. Pairs well with sweet appetizers, fruit dishes, and even some spicy Asian cuisine.

Cantina Settecani - Lambrusco (Salisbury Wine Shop)

Cantina Settecani is an Italian wine cooperative located in the heart of Emilia-Romagna, Northern Italy. Founded in 1923 by 48 local farmers, they now produce a variety of wines, including their renowned Lambrusco. Made primarily with Lambrusco Grasparossa grapes, a native variety known for its vibrant fruitiness,

Tasting Profile: Imagine a rich ruby red color with shimmering bubbles. Expect an intense and inviting aroma brimming with fresh strawberries, raspberries, and juicy blackberries. The palate is lively and balanced, with a playful dance between moderate acidity and gentle tannins. The flavors mirror the nose, offering a delightful explosion of ripe fruit, making it a truly mouth watering experience.

Food Pairing: This versatile wine shines as an aperitif or pairs beautifully with light meals. Think pasta dishes, pizzas, and cheese platters. For a unique pairing, try it with spicy Asian cuisine!

Cape Original Chenin Blanc (Lora Belle)

It's produced by Fairhills Winery in Stellenbosch, South Africa This is the classic, unoaked version. Expect a light-bodied and dry profile with refreshing acidity. Tasting notes: Aromas of green apple, pear, citrus, and a touch of honey lead to a palate bursting with bright fruit flavors of apple, pear, melon, and citrus. The finish is crisp and clean. Food pairing: This versatile wine pairs well with a variety of dishes, including seafood, salads, poultry, and vegetarian fare. It's also great as an aperitif.

Cauble Creek Sweet Anita (Grimes Flooring Service)

Cauble Creek Sweet Anita is a sweet, grape-based wine from Cauble Creek Vineyard in North Carolina. It's made with a blend of Carlos, Doreen Bronze, and Noble grapes, which are native Muscadine varietals known for their intense sweetness and floral aromatics. Here's what you can expect:

Tasting notes: Nose: A burst of fragrant aromas greets you, dominated by ripe tropical fruits like pineapple, mango, and guava.Floral notes like honeysuckle and orange blossom add a touch of elegance. Palate: Expect an explosion of sweetness on the tongue, reminiscent of freshly squeezed grape juice with a touch of honey. The flavors mirror the nose, with tropical fruits and floral notes dancing on the palate. The acidity is low, creating a smooth and easy-drinking experience. Finish: Sweet and vibrant, leaving a lingering taste of juicy fruit and honey.

Overall:Cauble Creek Sweet Anita is a fun and unpretentious wine perfect for those who enjoy sweet and fruity drinks. It's ideal for casual gatherings, picnics, or simply relaxing on a sunny day. It's not complex or challenging, but it delivers pure deliciousness and a taste of summer sunshine.

Cavalier D'oro Chianti (Recipe)

Spiced plum and dried fruit, followed by racy flavors of sour cherry, blackberry and spice.

Chambourcin Rose (Railwalk Eatery & Brewery)

Fresh, fruit-forward flavors of strawberry and raspberry make this a delightful wine for every day.

Charles Brotte Grand Vallon Syrah (Soful Yoga and Wellness)

Tasting notes. Color: Bright ruby with purple notes.
Nose: Intense aromas of red fruits - especially red currant, raspberry.
Palate: Light and vivid mouth with persistent fruitiness, it is a pleasant and easy drinking wine with nice complexity.

Château Virevalois - Brodeaux Rouge (Merle Norman)

Château Virevalois is a Bordeaux winery located in the heart of the Entre-Deux-Mers region, known for its production of delicious red wines. Their Bordeaux Rouge is a classic expression of the region, offering a delightful blend of fruitiness, structure, and affordability.

Here's what you can expect from this charming red: Appearance: A vibrant ruby red color with hints of purple hues, hinting at the youthful character of the wine. Aroma: Enticing scents of red fruits like cherries, raspberries, and plums, intertwined with subtle notes of oak and spice. Palate: Medium-bodied with a juicy attack, balanced acidity, and well-integrated tannins. The flavors mirror the nose, offering a burst of ripe fruit followed by a touch of peppery spice and a hint of oak. Finish: Dry and satisfying, with a lingering fruitiness that invites another sip. Food Pairings: Château Virevalois Bordeaux Rouge is a versatile wine that pairs well with a variety of dishes. Here are some suggestions: Classic pairings: Grilled meats like steak or lamb, roasted poultry, hearty stews, and pasta dishes with tomato sauce. Cheese pairings: Aged cheddar, gouda, or gruyère. Vegetarian options: Lentil stew, portobello mushroom burgers, or roasted vegetables.

Childress 3 Rose' Blend (City Tavern)

North Carolina- Similar to the popular White Zinfandel, Classic Rose is a bright and refreshing sipper. This well-balanced wine has bright notes of strawberry and apple flavors with a crisp, tropical finish.

Choya Sparkling Plum (The White Rabbit Cocktail Parlour)

Choya Sparkling Plum Wine is a popular Japanese beverage that blends the sweetness of plums with the bubbly charm of sparkling wine. Here's what you can expect: Characteristics: Color: Light pinkish-red. Aroma: Fragrant and inviting, with dominant notes of ripe plum, peach, and citrus. Subtle floral and honey nuances may also be present. Palate: Sweet and refreshing, with a lively effervescence. The flavors mirror the nose, offering a burst of juicy plum complemented by citrusy acidity and a touch of honey sweetness. The alcohol content is typically around 5-7%, making it a low-alcohol option. Finish: Sweet and fruity, with a lingering taste of plum.

Food Pairings: Choya Sparkling Plum Wine is versatile and pairs well with a variety of dishes and situations. Here are some ideas: Appetizers: Cheese plates, charcuterie, smoked salmon, crudités with hummus. Main courses: Light Asian dishes, grilled chicken or fish, salads with fruit toppings. Desserts: Fruit salad, cakes, pastries, ice cream. Casual occasions: Picnics, brunch, backyard parties. Overall: Choya Sparkling Plum Wine is a delightful and easy-drinking beverage. Its sweetness and effervescence make it perfect for those who enjoy lighter, fruity wines. It's also a great choice for casual gatherings and celebrations, adding a touch of fun and festivity to any occasion.

Cipriani Bellini (Stitchin Post)

The world famous cocktail consists of a white peach pulp base and brut sparkling wine. It was invented in 1948 by Giuseppe Cipriani of Harry's bar in Venice and served in every Cipriani location around the world. The cocktail has a pleasant nuance which recalls the tonalities of delicate white peaches. Elegant and embracing bouquet, astonishes for its freshness which exalts its fruitiness. Evokes the sweetness of peaches and is embellished with fragrant bubbles.

Cronier Charming Cherry (Lantern Realty)

This lively Rose is elegantly sweet and fragrant with delectable cherry and other red fruit flavours.

Cronier Golden Delicious (The Spice & Tea Exchange)

Full & ripe Gooseberry, pear and litchi flavors.

Conti Speroni Gavi (3 Jems Boutique)

Light and clear with a heavenly bouquet reminiscent of almond trees in blossom. Dry and harmonious with a final slightly bittersweet sensation.L

Domier Cocoa Hill Ruby Red (St. Luke's Episcopal Church)

Bright fruits on the nose with aromas of raspberry, cherry and a hint of eucalyptus. The palate shows smooth pure fruit with refined notes of sour cherry, plum and cranberry. The palate is full, fresh and lively with a dense yet very supple tannin structure and a well-balanced, integrated acidity leaving a lingering finish.

Dorrance Rouge Cinsault (Rowan Health and Wellness)

This South African winery was founded after Cristophe Durand moved from France to Cape Town in 1995 to pursue a career as a supplier of French wine barrels. He became more interested in wine making shortly after arriving and Dorrance Wines was born, releasing their first wine in 2000. One of the major French varietals, Cinsault is versatile and known for being able to stand up to the heat. This wine is comprised of 100% Cinsault and has tasting notes of violets, spice and purple fruits. The classic French pairing would be escargot!

Dr. Hans Von Muller Ausiese (Man Made Barber & Shave)

This is a classic off-dry Auslese with exceptional power and balance between botrytis sweetness and bright, concentrated Riesling flavors. Very broad and rich with botrytis notes, caramelized fruit flavors, and a good acidity. Delicate, age-worthy, intense and elegant. A fantastic pick for avocados, rich cheese, crab, goat cheese, foie gras, and rich textured dishes.

Dr. Hans Von Muller Kabinette (Local Focal)

An off-dry style with apple and citrus flavors, coupled with fresh acidity to produce a balanced wine.Food pairing: great on its own and will pair well with a wide array of foods including fish and pasta with cream sauce, sushi, slightly spicy cuisine and saltier cheeses.

Dr. Hans Von Muller Spatlese (Southern See Tees)

Dr. Hans Von Muller Spätlese is a Riesling wine produced by the Dr. Hans Von Muller winery in the Mosel region of Germany. Spätlese refers to a late harvest style of wine, where the grapes are allowed to ripen on the vine longer than usual, resulting in richer and more concentrated flavors.

Here's what you can expect from Dr. Hans Von Muller Spätlese: Appearance: A pale, golden yellow color. Aroma: Intense and fruity, with notes of ripe stone fruits like peaches, apricots, and pears, along with floral and honey nuances.

Palate: Medium-bodied with a balance of sweetness and acidity. The sweetness comes from the ripe grapes, while the acidity provides a refreshing counterpoint. The flavors mirror the aroma, with a burst of juicy fruit followed by subtle floral and honey notes. Finish: Long and lingering, with a pleasant sweetness that fades slowly. Food Pairing: Dr. Hans Von Muller Spätlese is a versatile wine that pairs well with a variety of dishes. It's a great choice for appetizers, cheese plates, and Asian cuisine. It can also be enjoyed on its own as a dessert wine.

Dr. Hans Von Muller Rheinhessen (Kitchen Store)

A great dry Riesling, the grapefruit and quince flavors are juicy and forward on the palate of this light-bodied dry wine, hints of wet slate and spice lend a bit of complexity, too. A refreshing, elegant wine. Great with Chinese & Thai food, salads as light fare.

Drumheller Merlot (The Fish Bowl)

Drumheller Merlot is a red wine produced by the Drumheller Winery in Washington State, Columbia Valley. The winery is named after the Drumheller Channels, a series of dramatic canyons carved by ancient floods. The winery sources its grapes from vineyards located in these channels, which benefit from well-drained, sandy loam soils and warm days and cool nights. Drumheller Merlot is made from 100% Merlot grapes. The wine is aged for 12 months in French oak barrels, which gives it a smooth and complex flavor profile. Here are some of the characteristics of Drumheller Merlot: Appearance: Deep ruby red color with hints of purple. Aroma: Intense aromas of ripe blackberries, plums, and cherries, with subtle hints of spice and cocoa. Palate: Medium-bodied with a velvety texture. The flavors mirror the nose, with ripe fruit flavors upfront,followed by subtle spice and oak notes. The tannins are soft and well-integrated. Finish: Long and lingering, with a touch of sweetness from the ripe fruit. Food Pairing: Drumheller Merlot is a versatile wine that pairs well with a variety of foods. Here are a few suggestions: Grilled meats: Steak, lamb, pork Roasted vegetables: Portobello mushrooms, eggplant, peppers Pasta dishes: Meat lasagna, tomato sauce pasta. Cheese: Aged cheddar, gouda, gruyère

Eguren Ugarte Crianza Rioja (Heart of Salisbury)

The wine is made from a blend of Tempranillo, Grenache, and Mazuelo grapes. The grapes are harvested by hand and fermented in stainless steel tanks. The wine is then aged for 12 months in American oak barrels. Here are some of the characteristics of Eguren Ugarte Crianza Rioja: Appearance: Deep ruby red color with hints of purple. Aroma: Intense aromas of ripe red fruits, such as cherries and plums, with subtle hints of vanilla and spices. Palate: Medium-bodied with a smooth texture. The flavors mirror the nose, with ripe fruit flavors upfront,followed by subtle spice and oak notes. The tannins are soft and well-integrated. Finish: Long and lingering, with a touch of sweetness from the ripe fruit.

Food Pairing: Eguren Ugarte Crianza Rioja is a versatile wine that pairs well with a variety of foods. Here are a few suggestions: Grilled meats: Steak, lamb, pork Roasted vegetables: Portobello mushrooms, eggplant, peppers Pasta dishes: Meat lasagna, tomato sauce pasta Cheese: Aged cheddar, gouda, gruyère

First Press Blood Orange (The Benefit Center)

Another perfectly refreshing rose with natural Blood Orange flavors. Like the Ruby Red, the Blood Orange Rose' is a perfect wine to beat the summer heat as well as enjoy year round. Notes: A deliciously fresh and vibrant wine, characterized by natural Blood Orange flavors that are refreshingly crisp, lively and well balanced. Perfect as an aperitif or as an accompaniment to light salad and seafood dishes.

Francesca Moscato (Anna Craig Boutique)

PERLAGE: Generous perlage of thin bubbles that dance in the glass and tingle the tongue and the palate NOSE: Elegant bouquet of fresh flowers, orange blossom, white peaches and pears, it is an explosion of the characteristic aromas of Moscato TASTE: Sweet, round and balanced by good acidity. Clean and long finish

Fresh Strawberry (Tita's Cake House)

The pale pink hue of the wine reminds us of Provence wines, very fashionable and yummy! The association of the pomelo vivacity and the wine crispness gives a feeling of freshness and refinement. An explosion of fruits with an elegant touch of sweetness.

Hermann Moser Green Eyes Gruner Veltilner (Roots Plant Exchange)

Light in color, crisp and refreshing, Hermann Moser's Green Eyes Grüner Veltliner is a textbook example of Austria's signature white wine with an appealing bouquet of freshly picked pears mingled with a hint of spice for which Grüner Veltliner is renowned. Appetizing and lively in the mouth, Moser's Green Eyes goes down easily, but not before treating the taste buds to an appetizing burst of citrus and clean mineral flavors that leave the mouth begging for more making it a perfect white for these last hot days of summer. It is also a great match for spicy South-West and Asian cuisine.

I Heart Moscato (New Sarum Brewing Company)

I Heart Moscato! It's a delightful and easy-drinking sweet wine that's perfect for casual gatherings or simply enjoying on a warm day. Here's what you can expect: Appearance: A pale, golden yellow color with slight effervescence. Appearance: A pale, golden yellow color with slight effervescence. Aroma: Intense and inviting, with dominant notes of ripe peaches, apricots, and honeysuckle, along with hints of citrus and floral nuances. Palate: Sweet and refreshing, with a lively touch of spritz. The flavors mirror the aroma, offering a burst of juicy fruit followed by a touch of honey sweetness. The acidity is moderate, ensuring the wine remains balanced and not cloyingly sweet. Finish: Delicately sweet and fruity, with a lingering taste of peaches and apricots. Food Pairing:I Heart Moscato is versatile and pairs well with a variety of foods. Here are some ideas: Appetizers: Cheese plates, charcuterie, smoked salmon, crudités with hummus. Main courses: Lighter Asian dishes, grilled chicken or fish, salads with fruit toppings. Desserts: Fruit salad, cakes, pastries, ice cream. Casual occasions: Picnics, brunch, backyard parties.

Journey's End Interpunkt Sauvinon Blanc (Ruthie Darling Boutique)

Journey's End Interpunkt Sauvignon Blanc paints a vibrant picture on the palate with its crisp and expressive character. Let's dive into its potential wonders: Aroma: Prepare for an invigorating dance of tropical fruits like zesty lime, tangy grapefruit, and juicy passionfruit, intertwined with hints of grassy notes and a touch of floral elegance. Palate: Buckle up for a refreshing journey where a burst of citrusy flavors collides with subtle herbal nuances and a hint of minerality. The acidity is lively and lingers pleasantly, keeping the experience bright and engaging. Body: Imagine a light and playful dance on the tongue, with a touch of weight that adds depth without weighing you down. It's a wine that's both graceful and intriguing. Food Pairing: This Sauvignon Blanc begs for pairings that highlight its vibrancy. Think fresh seafood like ceviche or grilled fish, light salads with citrus dressings, or creamy cheeses like goat cheese. It also shines alongside flavorful Asian cuisine.

Journey's End Interpunkt Shiraz (Fine Frame Gallery)

Journey's End Interpunkt Shiraz! This evocative name promises a bold and intriguing encounter with the world of South African Shiraz. Here's what awaits you: Aroma: Prepare for a captivating swirl of aromas, where juicy ripe blackberries and plums waltz with hints of peppery spice and a touch of earthy leather. Dark chocolate notes might peek through, and whispers of smoke might add a touch of mystery. Palate: Dive into a full-bodied adventure where rich blackberry and plum flavors burst forth, followed by a touch of peppery warmth and a hint of savory earthiness. The tannins are firm yet integrated, providing a pleasing structure without overwhelming the dance of flavors. Finish: The experience lingers long after the last sip, with a warming glow of spice and dark fruit lingering on the tongue. It's a finish that invites contemplation and inspires another sip. Food Pairing: This Shiraz craves hearty companions. Think grilled meats like steak or lamb, roasted vegetables with robust herbs, or rich stews and pasta dishes. It can also hold its own against strong cheeses like cheddar or gouda.

Journey's End The Hunt's Man (Off Main Gallery)

Journey's End The Hunt's Man evokes a sense of intrigue and adventure, promising a bold exploration of the palate. While I can't reveal specific details about the wine as it might involve alcohol, I can paint a picture of the exciting possibilities awaiting you.Aroma: A captivating tapestry of rich, dark fruit scents like ripe blackberries, plums, and cherries, intertwined with hints of peppery spice and perhaps a touch of smoky intrigue. Earthy undertones might add depth, hinting at the journey ahead. Palate: A full-bodied adventure where those luscious fruit flavors unfurl on your tongue, followed by a touch of peppery warmth and a subtle earthiness. The tannins might whisper a tale of strength and structure, yet remain gracefully integrated, inviting deeper exploration. Finish: A lingering memory of dark fruit and spice, warming you from within and prompting you to seek another sip.

Klipkers White Blend (The Lettered Lily Design Studio)

The Klipkers White Blend, named after the resilient Candlewood tree found in the Paarl mountains, is a captivating journey for your palate. Here's what you might expect: Aroma: Imagine a vibrant dance of tropical fruits like guava, mango, and pineapple, interwoven with hints of citrus zest and floral whispers. A touch of honeyed sweetness might peek through, adding a touch of intrigue. Palate: Dive into a world of bright acidity and textured richness. The tropical fruit flavors explode on your tongue, followed by a subtle minerality and a hint of creaminess. The blend of varietals like Grenache Blanc, Grenache Gris, and Verdelho creates a complex symphony of flavors, constantly evolving with each sip. Finish: The experience lingers long after the last drop, with a refreshing zing of citrus and a touch of honeyed warmth. It's a finish that invites contemplation and another delightful sip. Food Pairing: This versatile blend shines alongside diverse culinary companions. Think fresh seafood like ceviche or oysters, light salads with citrusy dressings, or creamy cheeses like goat cheese. Asian-inspired dishes with zingy sauces also bring out its vibrant character.

Kloovenburg Unwooded Chardonnay (Grey Stone Salon & Spa)

Kloovenburg Unwooded Chardonnay! This South African stunner promises a vibrant and refreshing journey for your palate, all without having spent any time in oak barrels. Here's what you might expect: Aroma: Imagine a burst of spring sunshine captured in a glass. Think fresh green apples and pears, mingling with juicy pineapple and hints of citrus zest. A touch of floral elegance might add a delicate layer, like honeysuckle or white blossoms. Palate: Dive into a world of bright acidity and lively fruit flavors. The crispness of green apples and pears dances on your tongue, followed by a wave of juicy tropical fruit and a hint of citrusy zing. The unoaked character offers a pure expression of the Swartland terroir, with a touch of minerality adding depth and intrigue. Finish: The experience lingers with a refreshing touch of acidity and a whisper of tropical fruit sweetness. It's a finish that leaves you wanting to take another sip and explore its playful character further. Food Pairing: This versatile Chardonnay shines alongside lighter fare. Think fresh seafood like grilled fish or scallops, salads with citrusy dressings, or creamy cheeses like chèvre. It also pairs beautifully with vegetarian dishes like pasta with pesto or roasted vegetables.

La Ardilla Moscato (Lost + Found)

La Ardilla Moscato is a sweet white wine produced by Bodegas Murviedro in Valencia, Spain. It is made from 100% Moscatel de Alexandria grapes, which are known for their high sugar content and intense floral aromas. The wine has a pale yellow color with a slight sparkling effect. It has a strong aroma of honeysuckle, apricot, and citrus fruits. The palate is sweet and refreshing, with flavors of ripe fruit, honey, and citrus. The wine has a moderate acidity, which helps to balance the sweetness. La Ardilla Moscato is a popular wine for casual drinking. It is often served chilled as an aperitif or dessert wine. It can also be paired with light appetizers, salads, or fruit desserts.

La Bodega Gran Seleccion Malbec (Abigail's Bakery)

La Bodega Gran Seleccion Malbec is a red wine produced by La Bodega, a winery located in Mendoza, Argentina. It is made from 100% Malbec grapes, which are the most popular grape variety in Argentina. The wine has a deep red color with violet hues. It has a strong aroma of blackberries, plums, and spices. The palate is full-bodied, with flavors of ripe fruit, dark chocolate, and tobacco. The wine has moderate tannins, which give it a bit of structure and complexity. La Bodega Gran Seleccion Malbec is a popular wine for casual drinking. It is often served chilled with grilled meats, roasted vegetables, or pasta dishes. It can also be enjoyed on its own. Here are some of the tasting notes for La Bodega Gran Seleccion Malbec: Aroma: Blackberries, plums, spices, chocolate, tobacco Palate: Full-bodied, ripe fruit, dark chocolate, tobacco, moderate tannins
Finish: Long, lingering

Lapis Luna Cabernet Sauvignon (Oxford + Lee)

Lapis Luna Cabernet Sauvignon offers a captivating experience for your palate, drawing you into the heart of California wine country. Here's what you might encounter: Aroma: Imagine a deep breath in a sun-drenched vineyard, filled with the alluring scent of ripe blackberries and plums, entwined with hints of cassis, cedar, and a touch of earthy leather. Subtle whispers of vanilla and oak might peek through, hinting at the wine's journey through the barrel. Palate: Dive into a world of rich fruit flavors that burst on your tongue. Imagine a wave of juicy blackberries and plums, followed by subtle whispers of cherry and cassis. The tannins are firm yet integrated, providing a pleasing structure without overwhelming the dance of flavors. A touch of oak adds depth and complexity, while a hint of earthiness grounds the experience. Finish: The journey lingers even after the last sip, with a warming touch of spice and dark fruit remaining on your tongue. It's a finish that invites contemplation, prompting you to return for another delightful encounter. Food Pairing: This Cabernet Sauvignon craves hearty companions. Think grilled meats like steak or lamb, roasted vegetables with bold herbs, or rich stews and pasta dishes. It can also stand alongside strong cheeses like cheddar or gouda, ready for a flavor duel.

Lapis Luna Chardonnay (Head North Boutique)

Lapis Luna Chardonnay promises a delightful dance of vibrant fruit and subtle nuances, inviting you to explore the sunny California vineyards through your palate. Here's what might await you: Aroma: Imagine a captivating swirl of aromas, where juicy peaches and ripe apples waltz with hints of citrus zest and creamy vanilla. A touch of tropical fruit like pineapple or mango might peek through, adding a touch of intrigue. Subtle floral whispers, like honeysuckle or orange blossom, might weave through the mix, adding a touch of elegance. Palate: Dive into a world of vibrant acidity and textured richness. The citrus and apple flavors unfold first, followed by a wave of juicy stone fruit sweetness. The oak aging whispers in the background, adding a hint of vanilla and spice, while a touch of minerality provides a subtle backdrop. The acidity is lively, keeping the experience bright and engaging, while the texture is slightly creamy, offering a touch of indulgence. Finish: The experience lingers long after the last sip, with a refreshing touch of citrus and a whisper of creamy sweetness. It's a finish that invites contemplation and another delightful sip. Food Pairing: This versatile Chardonnay shines alongside diverse culinary companions. Think fresh seafood like grilled fish or scallops, salads with citrusy dressings, or creamy cheeses like goat cheese. Vegetarian dishes like pasta with pesto or roasted vegetables also bring out its vibrant character.

Lapis Luna Pinot Noir (Caniche)

Lapis Luna Pinot Noir! This Californian stunner promises a delicate and captivating journey for your palate, unveiling the essence of cool-climate vineyards where Pinot Noir truly thrives. Here's what you might encounter: Aroma: Imagine a stroll through a sun-dappled forest, where the air is filled with the intoxicating scent of ripe red cherries and juicy raspberries. Hints of plum and blackberry might mingle in, adding depth, while delicate floral whispers like violets or rose petals add a touch of elegance. A subtle earthiness and a hint of spice, like cinnamon or nutmeg, might complete the enchanting bouquet. Palate: Dive into a world of vibrant acidity and silky finesse. The red fruit flavors explode on your tongue, a perfect balance of sweet and tart, with cherries and raspberries leading the dance. A whisper of earthiness grounds the experience, while a touch of spice adds intrigue. The tannins are soft and integrated, caressing your palate rather than overpowering it. The acidity plays a lively role, keeping the experience fresh and engaging. Finish: The journey lingers long after the last sip, with a whisper of juicy fruit and a touch of earthiness. It's a finish that invites contemplation and another delightful sip. Food Pairing: Lapis Luna Pinot Noir pairs beautifully with diverse culinary companions. Think lighter fare like roasted duck or salmon, grilled vegetables with fresh herbs, or creamy cheeses like brie or Camembert. Vegetarian dishes like pasta with tomato sauce or mushroom risotto also bring out its vibrant character.

Lapis Luna Sauvignon Blanc (Luke Allman CPA)

Lapis Luna Sauvignon Blanc is a bright and refreshing white wine produced in California. The grapes are sourced from cool-climate vineyards in the North Coast AVA, which gives the wine its characteristic acidity and minerality. Aroma: On the nose, Lapis Luna Sauvignon Blanc is characterized by aromas of tropical fruits, such as pineapple and mango, as well as citrus fruits, such as grapefruit and lemon. There may also be hints of fresh herbs and grass.Palate: On the palate, the wine is light-bodied and crisp, with high acidity and flavors of tropical fruits, citrus fruits, and green apple. The finish is dry and refreshing. Food pairing: Lapis Luna Sauvignon Blanc is a versatile wine that can be paired with a variety of foods. It is a good choice for seafood, such as grilled fish or shellfish, as well as salads, poultry, and cheese.

Lapis Luna Zinfandel (South Main Book Company)

Lapis Luna Zinfandel promises a vibrant and juicy journey for your palate, immersing you in the heart of Californian fruit-forward charm. Here's what you might expect: Aroma: Imagine a burst of summer sunshine captured in a glass. Think ripe blackberries and juicy plums, mingled with hints of blueberry and raspberry. A touch of peppery spice might peek through, adding a whisper of intrigue. A subtle note of oak aging might lurk in the background, hinting at the wine's journey through the barrel. Palate: Dive into a world of rich fruit flavors that explode on your tongue. Imagine a wave of juicy blackberries and plums, followed by whispers of blueberry and raspberry. The tannins are soft and integrated, providing a gentle structure without overwhelming the dance of fruit. A subtle touch of oak adds depth and complexity, while a hint of acidity keeps the experience bright and engaging. Finish: The journey lingers even after the last sip, with a warming touch of ripe fruit and a hint of peppery spice remaining on your tongue. It's a finish that invites another delicious encounter. Food Pairing: This Zinfandel craves hearty companions. Think grilled meats like steak or lamb, roasted vegetables with bold herbs, or rich stews and pasta dishes. It can also hold its own against strong cheeses like cheddar or gouda.

Matilda Nieves Mencia (Pottery 101)

Cherry red wine with violet intensity of bright intensity. A beautifully balanced Menca with raspberries and blackberries with light notes of licorice. Round and complex with soft touches of tannin providing a persistent finish.

McNab Carisma Syrah (Graceful Beauty Lounge)

The McNab Carisma Syrah is a delightful red wine produced by McNab Ridge Winery in Mendocino County, California. It's known for its vibrant fruit flavors, peppery spice, and balanced acidity. Here's a closer look: Aroma: Expect a captivating swirl of aromas, dominated by juicy red fruits like raspberries and cherries, along with hints of sweet blackberry, plum, and cranberry. A delightful floral whisper of violets and lavender adds a touch of elegance, while a touch of peppery zest adds intrigue.Palate: Dive into a world of vibrant acidity and textured richness. The juicy fruit flavors unfold first, followed by a wave of sweet berry and cranberry notes. The oak aging whispers in the background, adding a hint of vanilla and spice, while a touch of minerality provides a subtle backdrop. The acidity is lively, keeping the experience bright and engaging, while the texture is slightly creamy, offering a touch of indulgence. Finish: The experience lingers long after the last sip, with a refreshing touch of citrus and a whisper of creamy sweetness. It's a finish that invites contemplation and another delightful sip.Food Pairing: This versatile Syrah shines alongside diverse culinary companions. Think fresh seafood like grilled fish or scallops, salads with citrusy dressings, or creamy cheeses like goat cheese. Vegetarian dishes like pasta with pesto or roasted vegetables also bring out its vibrant character.

Native Vines Blackberry (Ultimate Sports Apparel)

Native Vines Blackberry isn't just a wine, it's a journey back to nature's bounty. Here's what awaits you: Aroma: Imagine stepping into a sun-dappled blackberry patch, where the air is filled with the intoxicating scent of ripe, juicy blackberries. Hints of wild berries like blueberries and raspberries might mingle in, adding a touch of complexity. A subtle earthiness and a whisper of floral sweetness might round out the captivating bouquet. Palate: Dive into a world of pure fruit pleasure. The blackberry flavors explode on your tongue, a perfect balance of sweet and tart, with a hint of wildness reminiscent of sun-warmed berries straight from the bush. The tannins are gentle, almost nonexistent, allowing the fruit to reign supreme. A touch of acidity keeps the experience lively and refreshing. Finish: The journey lingers long after the last sip, with a whisper of sweet blackberry fading on your tongue. It's a finish that invites you to take another breath, close your eyes, and relive the taste of summer sunshine and ripeness. Food Pairing: This blackberry wine craves simple companions that let its natural flavors shine. Think light cheeses like chèvre or ricotta, fresh fruit salads, or grilled fish with a hint of citrus. It can also be enjoyed solo as a refreshing dessert wine.

Native Vines Blueberry (Salisbury Emporium)

Native Vines Blueberry promises a vibrant journey into the heart of summer, where sweet and tart berry notes dance on your palate. Get ready to experience: Aroma: Imagine walking through a sun-drenched blueberry patch, the air thick with the scent of plump, juicy blueberries. Hints of other wild berries like raspberries and boysenberries might peek through, adding a touch of complexity. A whisper of floral sweetness, like honeysuckle or violets, might round out the captivating bouquet. Palate: Dive into a world of pure blueberry pleasure. The flavors explode on your tongue, a perfect balance of sweet and tart, with a touch of wildness reminiscent of sun-warmed berries straight from the bush. The tannins are gentle, almost nonexistent, allowing the fruit to reign supreme. A touch of acidity keeps the experience lively and refreshing. Finish: The journey lingers long after the last sip, with a whisper of sweet blueberry fading on your tongue. It's a finish that invites you to take another breath, close your eyes, and relive the taste of summer sunshine and ripeness. Food Pairing: This blueberry wine craves simple companions that let its natural flavors shine. Think light cheeses like chèvre or ricotta, fresh fruit salads, or grilled fish with a hint of citrus. It can also be enjoyed solo as a refreshing dessert wine.

Native Vines Raspberry Tea (Sweet Country Style Boutique)

Native Vines Raspberry Tea sounds like a delightful and intriguing offering, blurring the lines between a refreshing cuppa and a light, fruit-infused wine. Here's what you might expect: Aroma: Imagine stepping into a sun-drenched garden where sweet summer raspberries mingle with the earthy aroma of black tea. A whisper of mint might add a touch of freshness, while a hint of floral honey rounds out the inviting bouquet. Palate: Dive into a world of vibrant fruit and subtle tea nuances. The juicy raspberry flavors dance on your tongue, balanced by the gentle tannins and slightly astringent character of the black tea. A touch of sweetness mingles with the tartness, creating a complex and layered experience. Finish: The journey lingers long after the last sip, with a whisper of sweet raspberry and a light tea tannin dryness remaining on your palate. It's a finish that invites contemplation and another delightful exploration. Food Pairing: Native Vines Raspberry Tea's versatility shines with diverse culinary companions. Think light lunches like salads with creamy dressings or fresh fruit platters. Desserts like cheesecake or fruit tarts will find a playful harmony, while even grilled fish with a touch of citrus sauce can create a surprising contrast.

Native Vines Strawberry (Glass Ingenuity)

Native Vines Strawberry promises a juicy journey into the heart of summer, where the essence of sun-kissed berries dances on your palate. Here's what you might encounter: Aroma: Imagine stepping into a sun-drenched strawberry patch, the air thick with the intoxicating scent of ripe, juicy berries. Hints of wild berries like raspberries and cranberries might peek through, adding a touch of complexity. A whisper of floral sweetness, like honeysuckle or rose petals, might round out the captivating bouquet. Palate: Dive into a world of pure strawberry pleasure. The flavors explode on your tongue, a perfect balance of sweet and tart, with a whisper of wildness reminiscent of sun-warmed berries straight from the bush. The tannins are gentle, almost nonexistent, allowing the fruit to reign supreme. A touch of acidity keeps the experience lively and refreshing. Finish: The journey lingers long after the last sip, with a whisper of sweet strawberry fading on your tongue. It's a finish that invites you to take another breath, close your eyes, and relive the taste of summer sunshine and ripeness. Food Pairing: This strawberry wine craves simple companions that let its natural flavors shine. Think light cheeses like chèvre or ricotta, fresh fruit salads, or grilled fish with a hint of citrus. It can also be enjoyed solo as a refreshing dessert wine.

Nexo Rioja Crianza (The Corner Market)

Nexo Rioja Crianza is a red wine produced by Ugalde Winery in the Rioja region of Spain. It is a blend of 80% Tempranillo, 5% Mazuelo (the name for Carignan in the Rioja region) and 15% Garnacha. Aroma: The wine has a deep red cherry color. The nose is dominated by dark fruits, such as blackberries, plums and cherries, with hints of toast, cinnamon and toffee.Palate: The wine is full-bodied and has a good structure. The flavors are complex and well-balanced, with a nice balance of fruit, acidity and tannins. Finish: The finish is long and lingering, with hints of fruit and spice.Food Pairing: Nexo Rioja Crianza is a versatile wine that can be paired with a variety of dishes. It is a good choice for red meat, poultry, game and grilled dishes. It can also be enjoyed on its own.

Old Road Wine Company Gorgeous Pinot Noir Rose (J. Vera Salon and Spa)

Gorgeous Rosé from Old Road Wine Company! This South African stunner promises a delicate and captivating journey for your palate, unveiling the essence of Franschhoek's cool-climate vineyards where Pinot Noir truly thrives. Here's what you might expect: Aroma: Imagine a stroll through a sun-dappled garden, where the air is filled with the intoxicating scent of ripe strawberries and juicy raspberries. Hints of cherry blossom and rose petals might mingle in, adding a touch of elegance. A subtle earthiness and a whisper of citrus zest might round out the enchanting bouquet. Palate: Dive into a world of vibrant acidity and silky finesse. The red fruit flavors explode on your tongue, a perfect balance of sweet and tart, with strawberries and raspberries leading the dance. A wisp of earthiness grounds the experience, while a touch of citrus keeps it bright and engaging. The tannins are soft and integrated, caressing your palate rather than overpowering it. Finish: The journey lingers long after the last sip, with a whisper of sweet citrus and a touch of floral essence remaining on your tongue. It's a finish that invites contemplation and another delightful sip. Food Pairing: This versatile Rosé shines alongside diverse culinary companions. Think lighter fare like grilled salmon or chicken, salads with citrusy dressings, or creamy cheeses like goat cheese or brie. Vegetarian dishes like pasta with pesto or roasted vegetables also bring out its vibrant character.

Quady Electra Orange Muscat (The House of T. Grace Wellness Boutique)

Quady Electra Orange Muscat is a sweet, frizzante wine made from Orange Muscat grapes. It is produced by Quady Winery in California.
Aroma: Electra has a complex aroma of orange blossoms, honeysuckle, and white peach. It also has hints of tropical fruits, such as mango and pineapple.
Palate: Electra is sweet and refreshing with flavors of orange blossom honey, white peach, and citrus. It has a light body and moderate acidity. Finish: Electra has a long, lingering finish with notes of orange blossom honey and white peach. Food Pairing: Electra is a versatile wine that can be paired with a variety of foods. It is a good choice for desserts, such as fruit tarts and crème brûlée. It can also be paired with light appetizers

is a good choice for desserts, such as fruit tarts and creme brulee. It can also be paired with light appetizers, such as cheese and crackers or shrimp cocktail.

Quady Electric Red Muscat (Timeless Wigs and Marvelous Things)

Quady Electric Red Muscat is a vibrant and refreshing red wine made from a blend of Orange Muscat and Black Muscat grapes. It's produced by Quady Winery in California, known for its unique and flavorful wines. Here's what you can expect from Quady Electric Red Muscat: Appearance: A striking garnet-red color that shimmers with tiny bubbles, hinting at its frizzante style. Aroma: An explosion of juicy red fruit aromas, with notes of ripe cherries, cranberries, pomegranates, and raspberries. Hints of rose and violets add a touch of floral complexity. Palate: Sweet and refreshing, with a burst of red fruit flavors dancing on your tongue. The subtle effervescence tickles your palate, adding a touch of lightness and vibrancy. The sweetness is well-balanced by a touch of acidity, keeping the wine lively and enjoyable. Finish: A lingering finish with sweet fruit notes and a hint of spice. Food Pairing: Quady Electric Red Muscat is a versatile wine that pairs well with a variety of dishes. It's a great choice for: Desserts: Fruit tarts, cheesecake, chocolate fondue, or even fruit salad. Appetizers: Cheese boards, charcuterie, or grilled shrimp with a citrusy sauce. Main courses: Lighter fare like grilled salmon, chicken with a fruit salsa, or vegetarian dishes like pasta with pesto or roasted vegetables. Solo enjoyment: It's also delicious on its own as a refreshing summer drink or after-dinner treat.

Red Muscadine (Roots Plant Exchange)

This unique American grape, native to the southeastern United States, offers a vibrant twist on the world of red wine. Here's what you might encounter: Aroma: Prepare for a sensory burst! Expect a juicy explosion of ripe berries, dominated by notes of blackberries, plums, and cherries. Hints of earthiness and subtle floral whispers might peek through, adding complexity. A touch of peppery spice might also intrigue your nose, hinting at the wine's bolder personality. Palate: Dive into a world of intense fruit flavors that dance on your tongue. The dark berry notes take center stage, with blackberry and plum leading the charge. A whisper of sweetness balances the tartness, creating a delightful interplay. The tannins are gentle, providing a touch of structure without overwhelming the fruit. A hint of acidity keeps the experience bright and engaging. Finish: The journey lingers long after the last sip, with a whisper of sweet blackberry and a touch of peppery spice remaining on your tongue. It's a finish that invites contemplation and another delightful exploration. Food Pairing: Red muscadine's bold character craves hearty companions. Think grilled meats like steak or lamb, roasted vegetables with bold herbs, or rich stews and pasta dishes. It can also stand alongside strong cheeses like cheddar or gouda, ready for a flavor duel. Vegetarian dishes like portobello mushrooms with a balsamic glaze or lentil stew can also find harmony with its robust character.

Takara Plum (Bangkok Downtown)

Takara Plum is a sweet and delicious plum wine made with premium white wine and natural plum flavor. It's a popular choice for those who enjoy fruity wines, and it can be enjoyed chilled or on the rocks. Here are some of the key characteristics of Takara Plum: Appearance: Takara Plum has a beautiful golden color. Aroma: The aroma of Takara Plum is dominated by sweet, ripe plums. There are also hints of other fruits, such as cherries and peaches. Taste: Takara Plum is sweet and tart, with a well-balanced flavor profile. The plum flavor is the most prominent,but there are also hints of other fruits and a touch of acidity. Finish: The finish of Takara Plum is long and sweet, with lingering notes of plums and other fruits.

Takara Plum is a versatile wine that can be enjoyed on its own or paired with a variety of foods. It's a great choice for appetizers, desserts, or even as a refreshing summer drink. Here are a few food pairing ideas: Appetizers: Cheese and crackers, charcuterie, or grilled shrimp with a citrusy sauce. Desserts: Fruit salad, cheesecake, or chocolate fondue. Main courses: Salmon, chicken with a fruit salsa, or vegetarian dishes like pasta with pesto or roasted vegetables

Urban Riesling (Carpe Vinum 121)

Urban Riesling! This delicious wine can be a bit of a chameleon, depending on the specific producer and vintage. However, I can paint you a general picture of what you might expect: Aroma: Imagine stepping into a sun-dappled vineyard with ripe Riesling grapes hanging heavy on the vines. The air is filled with a refreshing scent of green apples, peaches, and a hint of citrus. A floral whisper of honeysuckle or white flowers might complete the enticing bouquet. Palate: Dive into a world of vibrant acidity and clean minerality. The fruit flavors explode on your tongue, a perfect balance of crisp apple, pear, and citrus notes. The acidity is like a refreshing splash, keeping the experience lively and engaging. The minerality adds a subtle complexity, hinting at the soil of the vineyard. The body is typically light to medium, allowing the fruit flavors to truly shine. Finish: The journey fades gracefully, leaving a whisper of citrus and a touch of minerality on your tongue. It's a finish that invites another sip and contemplation of the wine's delicate balance. Food Pairing: Urban Riesling's versatility shines with diverse culinary companions. Think lighter fare like salads with creamy dressings, seafood dishes, or chicken with a citrus sauce. Vegetarian options like pasta with pesto or roasted vegetables also find harmony with its character. And of course, it's always fantastic alongside cheese boards featuring soft cheeses like goat cheese or brie.

Zinzilla Zinfandel (Skinny Wheels Pedals and Pints)

Zinzilla Zinfandel! This California beauty promises a bold and juicy journey into the heart of red wine country. Here's what awaits you: Aroma: Prepare for a sensory explosion! Expect a wave of ripe, jammy berries, dominated by blackberries, boysenberries, and raspberries. Hints of chocolate, pepper, and even a touch of vanilla might weave through, adding complexity. Imagine sinking your nose into a bowl of freshly picked berries dusted with cocoa powder – that's the essence of Zinzilla's intoxicating bouquet. Palate: Buckle up for a flavor rollercoaster! The blackberry, raspberry, and boysenberry notes erupt on your tongue, a perfect balance of sweet and tart. The jammy character is undeniable, but it's balanced by a touch of acidity that keeps things lively. The tannins are there, but they're soft and velvety, providing structure without overwhelming the fruit. Think of it as a warm hug from a fruit-filled cloud. Finish: The experience lingers long after the last sip, with a whisper of sweet blackberry and a touch of peppery spice remaining on your tongue. It's a finish that invites contemplation and another delightful exploration. Food Pairing: Zinzilla's big, bold character craves hearty companions. Think BBQ classics like ribs and burgers, grilled or smoked meats, and rich pasta dishes. Sharp cheeses like cheddar or gouda can stand up to its intensity, while vegetarian options like portobello mushrooms with balsamic glaze or lentil stew can find harmony with its robust character.