

Sonoma Cutrer Russian River Ranches

Russian River Ranches is a cuvée crafted from several estate vineyards, each contributing its own distinct personality. The gentle elevation, moderate temperatures and fine sandy clay loam of Vine Hill make it ideal for growing Chardonnay. Owsley Ranch stands closest to the Pacific and is influenced by cooling fog pushing through Bloomfield Gap each day. The soils at Shiloh reflect an ancient seabed and volcanic ash that changed our topography eons ago, while Les Pierres is situated atop an old rock quarry that imparts a flinty mineral character. Vines rooted in clay at Kent Vineyard are cooled morning and night by fog, allowing for extended maturation, while the vines at the Cutrer Vineyard struggle through soils marked by the eruptions of Mt. St. Helena.

Pretty aromas of jasmine and rose petal give way to tropical fruits like pineapple and mango. Roasted hazelnut joins nougat and almond butter, finishing with a touch of lime and lychee. Medium-weight and clean with a wonderful acid backbone, the wine expands in the glass, offering up grapefruit, lemon, pear and kumquat with subtle vanilla bean and herbal mushroom. The lingering finish displays hints of minerality, along with apple, lime and a surprising kiss of strawberry. A market basket of aromas and flavors.

Pairing tip: A perfect complement to poultry, fresh sea bass or halibut - especially when finished with cream or butter - or rich, buttery cheeses like young Gouda.

“Slow and low,” that was the tempo.... The 2010 vintage was the second in a string of three cooler and later-than-average harvest years. We saw mild conditions throughout the growing season and essentially no heat right up until the third week of August when a beastie heat wave rolled in. This heat event caught a lot of growers with their proverbial pants down – they had really opened up the canopies in order to reduce the mildew pressure and get some sun on the fruit – and resulted in widespread sunburn and crop loss for much of the North Coast. This was not the case for our Chardonnay vineyards as we take a more restrained approach to canopy management and still had plenty of shade on the fruit during that heat swell; thusly we avoided any flavor or crop damage.

Chateau La Gardine Tradition

Winery: Château La Gardine Rhone Valley - South (Southern) Appellation: Châteauneuf-du-Pape

Red wine - AOC - Grapes: Grenache, Mourvedre, Syrah

Presentation of wine

There are in this vintage of [Château de la Gardine](#) 4 varieties of the 13 allowed in the appellation: 70% Grenache, 15% Mourvedre, 10% Syrah and finally 5% dormouse **Terroirs are as varied as grapes, with sandy silt, pebbles and limestone.** A wide plurality which, combined with that of grapes, a wine book while complexity and [richness](#) .

The harvest is done by hand, sorted with severity, scratched and meeting for a non-interventionist winemaking **and aging in tanks and barrels old wine from February to June.**

The result is a [Chateauneuf-du-Pape](#) **highly concentrated, deep, with red fruits, spices,** roasted notes, licorice and ample tannins that speak for long shifts. A powerful use of meat or cheese high taste.

Elephant Island Orchard Wines

Framboise 2012

Tasting Notes

Fresh, tart and rich all at the same time. Like drinking the raspberry patch of your childhood. Built for dark, bitter chocolate indulgences. Flourless chocolate raspberries or serve warmed in the winter with a dollop of fresh Devonshire cream. Awards

Top Fortified Wines of 2013 - VAN MAG Best of Varietal - SPRING WINE FESTIVAL

Serve chilled: 10-11 C Sweetness (7)

