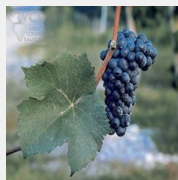




WINTER NEWSLETTER

Red Wine Varietals Descriptions



All grapes have characteristics that provide specific flavors in wine making. But it does not stop there, as I am sure you have found out not all Cabernets are the same. This is where the "winemaker" shows his talents. Just like a Chef! The winemaker is the "Chef" and his "recipe" for making the wine reflects his personal style.

So lets talk about some grapes and the flavor profiles you can expect to find in these red grapes.

Cabernet Sauvignon ~ Plum, black cherry, currant, spice, herb, olives, mint, tobacco, anise, bell pepper, oregano with oak, cedar, & vanilla. Full body & firm tannins.

Merlot ~ there are 3 styles of wine produced with this varietal: currant, cherry flavors with firm tannins; a softer style, less tannic with herbs, cherry & chocolate; & then a light, easy wine, simple in style. Merlots are often blended with a little Cabernet .

Pinot Noir ~ black cherry, spice, raspberry, current, earthy, tar, cola. Pinot Noir can be heavier or lighter in style and flavor. (Pinot Noir is also the classic grape of Champagne ~ just after crushing, the skins are removed to provide a white color.)

Sangiovese ~ supple, full bodied, spice, raspberry, cherry & anise, once used only for blending for the Italian Brunellos & Super Tuscans. Blending results in a smoother texture and easier tannins.

Syrah/Shiraz ~ Pepper, spice, black cherry, tar, leather, roasted nuts, smooth tannins & supple texture, rich and complex.

Tempranillo ~ often blended with other Spanish varietals producing flavors of brown sugar, tea and vanilla, plums, tobacco, cassis and substantial tannins.

Zinfandel ~ Yes, this makes the pink wine called "white zin". (The skins are removed quickly to retain the pink color.) But this grape is so much more, spicy, pepper, raspberry, cherry, wild berry, plum, earth, leather, full bodied & tannic.

What is your "go to red wine" varietal ~ Cabernet, Merlot, Pinot Noir? Finding out what you like about that red wine and tasting other varietals that have the same profile open up other optionsordering flights from our wines by the glass menu is a great way to explore.

Enjoy!! "i"

Email us at wildolives@mchsi.com for more information and to receive updates on special event through out the year.



SHOP "THE BEST LITTLE WINE SHOP ON 30-A"

♦ Chris' Favorite in Stock :

♦ Prime Cabernet 2010 (WS 90)

♦ Rochioli Pinot Noir 2012
(WS 90)

♦ Tor Torch Chardonnay 2013
(WS 94)

♦ Macauley Chardonnay 2013
(Destin Best of Show)

♦ Robert Craig Zinfandel 2010
(WS 91)

♦ Black Rock Cougar Cuvee 2012

♦ Orin Swift D66 2011 (RP 95)

♦ Novellum Chardonnay 2014
(RP 92)

♦ Shramsberg Cremant 2010

♦ Zoe Pecorino ~ Italy

♦ And More!!

Wine Words to Know

"unctuous"
~ Smooth, Velvet, Silk ~

Hours

Tues – Sunday 11 – 9

Mondays - Closed

Wine Tasting – Fridays 4-6

Email us at:

wildolives@mchsi.com