

Stu's Picks Wine Club

April 12th 2008, Tasting Selections and Notes

Let us Cater Your Next Event

Club Pick's for March 2008:

PETER LEHMAN BAROSSA RANGE

Shiraz 2005

Deep garnet rim with a black centre. Lashings of dark chocolate on the nose. Showing the classic richness of Barossa Shiraz with a superb depth of fruit on the middle palate reined in by fine chalky tannins on the finish. Second consecutive great vintage following on from the 2004, highly rated by the winemakers producing wines of great depth, flavour and richness. Selected premium Barossa Shiraz vineyards. Fruit is fermented on skins for seven days. Following pressing, clarification and blending, the wine is matured in French and American oak hogsheads for 12 months prior to bottling.

A great partner for beef, full flavoured meat and poultry dishes, good Indian curries, and of course perfect with fine chocolates.

Andrew Wigan, Chief Winemaker

14.5% alcohol level



Chateau Calabre (Montravel, France)

White Table Wine 2006

Background

This is a white Sauvignon Blanc (60%) - Semillion (40%) blend from an outlying region near Bordeaux. Very light brassy-gold color. Initially the nose featured grassy herbs, chalk, and gooseberries (which comes from the Sauvignon Blanc side of the family), but after it had been opened an hour or so, the lanolin scent of Semillion started to feel its oats. Large-framed with big, straightforward flavors of chalky minerals, cut grass, lime, and marzipan. Finishes clean, but with a little heat. 85.



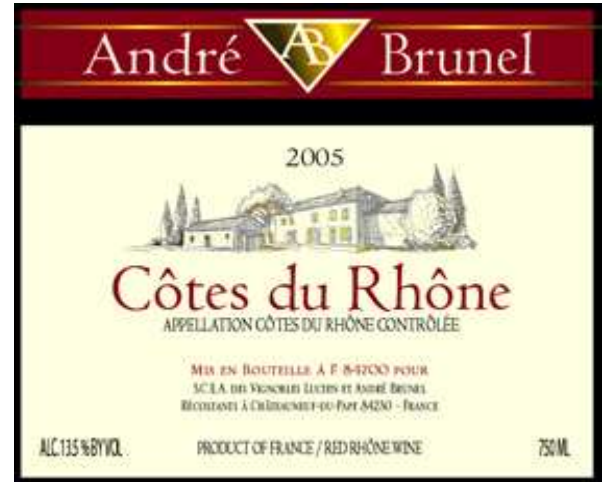
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Andre Brunel Cote Du Rhone 2005

The vines are located in the Commune of St Génies de Comolas (Gard) on a poor sandy soil with lime-clay subsoil. With elegance and finesse in mind, the Grenaches grown there produce a low yield. The rest of the fruit comes from Travaillan in the Vaucluse and are grown on a stony soil with lime subsoil and produce a powerful wine. The vineyards are naturally worked with sustainable practice in mind. The Grenache vines are head pruned, while Syrah is grown on wires. The yield is 30-35 hectoliters per hectare. The blend is 80% Grenache, 10% Syrah and 10% old-vine Cinsault. All fruits are handpicked and a 20 to 30 day maceration period follows. Pigeage takes place every day during fermentation, which is temperature-controlled at 82°F. The fermentation occurs in tanks, and the bottling is done with no fining and very light filtration. Wine Notes: Small red berry fruits, blackcurrant and cherries. Slight touch of spices.



Domaine: Domaine André Brunel
Vintage: 2005
Producer: André Brunel
Variety: 80% Grenache, 10% Syrah, 10% Cinsault
Country: France
Region: Rhône Valley

Baron Herzog Chardonnay
2006 Central Coast

This Chardonnay is crisp and refreshing, perfect for summer. Smooth textured yet lively on the palate, our Central Coast Chardonnay serves up a fine array of apple, pear and vanilla-like flavors.

This wine is a blend of Central Coast and Russian River Chardonnay.
The central coast fruit displays tropical fruit, citrus, and chamomile. The barrel fermented Russian River fruit contributes oak notes in the nose and mouth and body.



Domaine: Baron Herzog
Vintage: 2006
Producer: Herzog Wine Cellars
Variety: Chardonnay
Country: USA California
Region: Central Coast
10.5% Alcohol

To Order –Email mail@mrcharlesmarket.com -call at 410-356-3844 / Fax at 410-363-9140