

Terrific Tannins

2018 Haut-Rian Bordeaux Blanc WE90 Price: \$10.99

This refreshing wine features aromas of white flowers and lemon and a crisp, crunchy palette. The fresh fruit characteristic of Sauvignon Blanc is perfect match for the richness of Sémillon. **Blend:** 60% Sémillon, 40% Sauvignon Blanc 12.5% alc.

2015 Winter's Hill WE89 Price: \$25.00

Ripe and creamy, this reserve cuvée is 100% varietal. It mixes plump melon and peach fruit with supple acids. 14.1% alc.

2014 Reininger Cab Sav WE88 Price: \$50.00

This wine's red and black currant, fruit leather and exotic spice aromas are followed by licorice and dark fruit flavors. Grainy, underripe tannins provide support yet seem dried out. 14.8% alc.

2014 Laura Michael Cab Sav Price: \$52.00

The nose is very full and pleasing, notes of sour cherry and red fruits dominate. Lovely vanilla integration from French oak barrel aging. The inky, dark hue of the wine is framed with a little white pepper. A nice balance of acidity means this wine will pair well with your favorite meals. 14.5% alc.

2014 San Biago Barolo WE90 Price: \$80.00

This opens with aromas of rose petal, cooking spice and a whiff of underbrush. The savory palate offers raspberry compote, cherry, clove and licorice alongside firm tannins. Drink 2021–2027. 14% alc.

2015 Diez Caballero Rioja JS94 P92 Price: \$18.03

This vintage is very elegant on the nose, with spicy notes over a base note of ripe red and black fruit. On the palate it is full, direct and with a lingering finish that surprises due to its freshness. Drinking 2017 - 2021 14% alc.

2005 Vidau Rioja Red Wine P90 Price: \$27.00

Intense aromas with hints of ripe fruit, spices, balsamic and well assembled oak. Meaty and flavorful on the palate, well balanced and tannic. Nuanced long finish dominated by ripe fruit and aging notes. The wine will accompany perfectly with cheese, beef, roasts, big and small game, rabbit, partridge, wild boar, roe deer and even meats in spicy sauce. 14% alc.