

## Baruch Wine Club

### Blind Wine Tasting, April 4, 2011 -- Tasting Notes

Discussion Leader: *Jamal Rayyis*

#### Welcome Wine

**Producer:** Friedrich Freiherr Von Heddesdorff  
**Wine:** Winninger Uhlen, Kabinet Trocken  
**Varietal:** Riesling  
**Region:** Mosel, Germany  
**Alc.** 12%  
**Retail Price:** \$21 (Moore Brothers)

The Freiherr Von Heddesdorff estate has been in the same family since 1424, and has been producing wines from the steep Uhlen and Röttgen vineyards since. Their four hectares of slate vineyards, all planted with the Riesling grape, located at the confluence of the Mosel and the Rhein, always give well-extracted, spicy and bright wines. Andreas von Canal has been carrying on the family tradition since 1984 in a castle-like building, parts of which are over 1,000 years old. With just over two hectares, von Heddesdorff is the largest owner in the terraced Winninger Uhlen, one of the oldest and steepest vineyards on the Mosel. Vinification in large neutral oak barrels gives a creamy texture to this slatey, mineral, trocken (dry) wine.

#### Wine #1

**Producer:** *Patricia Green Cellars*  
**Wine:** Willamette Valley Pinot Noire Reserve, 2008  
**Varietal:** Pinot Noir  
**Region:** Oregon, USA  
**Alc.** 13%  
**Retail Price:** \$27 (Grafton Wine and Cheese, VT)

Patty Green and Jim Anderson, who made their reputation at Torii Mor, purchased the Autumn Wind winery near Newberg in 2002 and have quickly established a reputation here for intense, full-flavored, aromatically complex Pinot Noirs that reward cellaring. Deep, vivid red. Pretty, youthfully medicinal aromas of raspberry, cherry, licorice and herbs. Juicy and fresh but also velvety and ripe, with moderately fleshy red berry, cherry and spice flavors supported by a firm spine of acidity. Finishes with supple tannins and a suggestion of spicecake. Give this a little decanter time.

#### Wine #2

**Producer:** Pierre Cornu and Bernadette Camus  
**Wine:** Domaine Pierre Cornu Camus Bourgogne Hautes Cote de Nuits, 2009  
**Varietal:** Pinot Noir  
**Region:** Burgundy, France  
**Alc.** 12.5%  
**Retail Price:** \$25 (Moore Brothers)

Pierre Cornu and Bernadette Camus married in 1981 and immediately began the renovation of a house and vineyards that belonged to Pierre's grandparents. Ever since, they have pursued their mutual family tradition and produced Burgundy of uncommon elegance and concentration. Located just north of Savigny-les-Beaune in the town of Echrevonne, the Cornus farm their 10 hectares without pesticides and with limited use of natural fertilizers. They harvest entirely by hand. The Hautes Côtes de Nuits is firm, with distinct Bing cherry aromas and flavors. Texturally, it resembles wines from Premeaux or Comblanchien (more pronounced tannins that are nevertheless sweet). A great complement to roasted Veal or Pork.

-- Greg Moore, Moore Brothers, March 16, 2011

### Wine #3

**Producer:** Jean-Paul Brun  
**Wine:** Terres Dorées Cote de Brouilly, 2009  
**Varietal:** Gamay  
**Region:** Beaujolais, France  
**Alc.** 12.5%  
**Retail Price:** \$23 (Astor Wine)

The vines for this beautiful wine grow on the south-east facing slopes of Beaujolais known as the Cote de Brouilly grow on blue granite - and the Gamay grape is known to thrive in granitic soils. It exhibits dark berry fruits and lots of minerality.

The Cote de Brouilly is one of the ten cru areas of Beaujolais that produce the highest quality wines.

This is gorgeous! Lovely, ripe black and red fruit aromas with a touch of cocoa and spice. The palate is deep but balanced by refreshing acidity, with a silky, slightly grainy texture. A beautiful Beaujolais for current drinking and over the next few years. Highly recommended!

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-- Chambers Wine Street Newsletter

### Wine #4

**Producer:** Ettore Germano  
**Wine:** Langhe Rosso  
**Varietal:** Nebbiolo  
**Region:** Piedmont, Italy  
**Alc.** 14.0%  
**Retail Price:** \$27.00 (Moore Brothers)

In 1990, Sergio Germano returned from oenology school to his family's six hectares in Serralunga d'Alba. As a fourth-generation wine grower -- in a part of Barolo where most farmers sold their grapes to Fontanafredda, the largest négociant in the region -- Sergio moved their entire production to estate-vinification and bottling within two years. The DOC Langhe is Piemonte's open "appellation," equivalent to IGT in Tuscany, and this freedom, in Sergio's hands, has produced some exciting wine. The Langhe Rosso Nebbiolo comes from young vines from a selection of the two crus, Prapò and Cerretta, as well as other sites. The wine is intended to celebrate the delicate aromatics of the Nebbiolo, and is aromatically complex and structured wine, with fine-grained tannins.

-- Brian Healy, Moore Brothers, March 30, 2011

### Wine #5

**Producer:** *Alvaro Palacios*  
**Wine:** Camins del Priorat, 2008  
**Varietal:** Blend of Carinena/Garnacha/Cabernet Sauvignon/Syrah  
**Region:** Priorat, Spain  
**Alc.** 14.5%  
**Retail Price:** \$26.00 (The Green Grape, Forte Greene)

Alvaro Palacio grew up in a prominent Rioja family living, drinking and breathing the wine trade, but cut his winemaking teeth at venerable Bordeaux powerhouse Chateau Petrus. Instead of taking the easy path by returning to work his family's estate, he was driven to make his own mark by tackling the intense terrain of Priorat. Alvaro's top Priorat wine, priced up to \$650, flies off the shelves, has a healthy secondary market and is acknowledged as one of the most important wines coming out of Spain today. For Alvaro's Camins Del Priorat 2008 he blends mostly Carignan and Grenache with a bit of Syrah and Cabernet Sauvignon to make a red the New York Times recently dubbed "Best Value Priorat," calling it "big and tannic, with flavors of plums, minerals and licorice."

### Wine #6

**Producer:** *Mike Martini*  
**Wine:** Louis M. Martini Napa Valley Cabernet Sauvignon, 2007  
**Varietal:** Cabernet Sauvignon, 2007  
**Region,** California, USA  
**Alc.** 13.35%  
**Retail Price:** \$30 (Grafton Wine and Cheese, VT)

The Louis M. Martini Napa Valley Cabernet Sauvignon exhibits a deep garnet color with intense aromas of ripe cherry, cedar, and pipe tobacco. Concentrated flavors of ripe plums and dark cherries marry perfectly with the oak nuances, imparting notes of brown spice and vanilla. This is a well structured wine that is balanced with firm, velvety tannins which culminate in a long, elegant finish with hints of tobacco, dried herbs and fruit. This wine is ready to enjoy now or can be aged for 3-5 years.

The wine grapes were picked in the early morning hours to keep the fruit as cool as possible prior to fermentation. The grapes were then destemmed, but not crushed, leaving primarily whole berries in the stainless steel upright fermentors. Once the must was inoculated with the Bordeaux yeast strain, it fermented in temperatures controlled between 76°F - 88°F and

received extended skin contact for up to 21 days for maximum extraction. After primary fermentation was completed, the wine underwent secondary, or malolactic, fermentation. The wine was raked every three to four months, and pad and sterile filtered prior to bottling. The wine was partially oak aged for more than 12 months in new and used French, American and European oak barrels with a variety of toast levels to add flavor and complexity.