

# The Wine Guy's *Wine Tasting Notes*

April, 2009



## **Rosenblum Cellars, 2006 Zinfandel, Paso Robles \$16.**

Reviewing my notes from January 08, I had the 05 version of this Zin and liked it very much. This wine is also very good, with subtle Zin flavors. It would work well with most hearty meals.

## **Michael-David, 2006 Petite-Petit, Lodi**

Tasted at the Cimarron Steakhouse in Clemmons, N.C. This is definitely a light-styled wine made to accompany a 16 oz. Ribeye. Michael and David Philips produce a wide variety of wines that always seem to be the best in their price category. What makes this special is the blend of two very aggressive red grapes, Petite Sirah and Petit Verdot, tamed down for a wine that is pleasant to consume while young.

## **Grove Street, 2005 Merlot, Mendocino \$17.**

In general I'm not a fan of California Merlots that sell for less than \$20 because they show nothing of the great qualities that a Merlot should have. The Grove Street is an exception with rich, deep flavors, but without the over-the-top tannins we sometimes see from young Cabs, just as it should be.

## **Hermanos, 2007 Lurton Rueda, D.O. Spain \$14.**

Rueda is not something I seek often since the Verdejo grape usually produces bland wines. However, since this wine is produced by the Lurton Brothers, I thought it would be worth a try. Lurton is a family-owned vineyard that has risen very rapidly and become one of the great producers around the world. From the best of Bordeaux to South America, they can be depended on for quality at each price point. The 12.5% alcohol wine has terrific flavors and makes a pleasant deck wine or match it with a variety of light dishes.

## **Shelton Vineyards, 2005 Merlot, Yadkin Valley \$12.**

I always contend that North Carolina produces better quality Merlot than California does at this lower price range. I have been reading in the wine media that others are starting to see changes in the California Merlots after many years of over-producing Merlots and offering weak versions. Shelton has a fine Merlot that is relatively inexpensive, yet has distinct Merlot flavors. Soft and gentle, this is a good wine for newer wine drinkers since the tannins are at a very low level.

## **Domaine Paul Autard, 2005 Chateauneuf-du-Pape, Cuvee La Cote Ronde**

I decided to open this bottle to get myself ready for a May trip to the Southern Rhône Valley and Chateauneuf-du Pape. This is a new producer to me, but the back label tells me its a 50-50 blend of Grenache and Syrah; the vines were between 75 and 90-years-old; and they used 100% new oak. Also this is a Cuvée that is only produced in the best vintages. That is pretty good information for a French wine label. The wine certainly held up to this hype, as it was deeply rich with light spice and a rich aroma. I would expect this one to be doing very well in 5 to 10 years at least.

## **Clos du Bois, 2005 Sauvignon Blanc, North Coast \$14.**

It is a funny thing that once you get negative thoughts about a product it becomes hard to think otherwise. This has been true for me and Clos du Bois for a number of years. Yet over the past few years I have enjoyed their wines, and this one was also very good. Soft, gentle flavors make this an approachable wine and the 4-years of age did not diminish it at all. I hope I can get over my perception soon and buy some more.