

Tasting Notes by Corks and Screw Caps



Chateau St Michelle Columbia Valley Riesling, Washinton State, USA 2021

Abv – 12% 100% Riesling

Color – Pale Yellow

Nose – medium minus minerality, hint of fennel and ripe peaches, as well as a bit floral.

Palate – medium amount flavors of fresh red apple and ripe peaches, off-dry sweetness level (a hint of sweetness), with a medium plus level of bright refreshing acidity and just a *hint* of minerality on the finish! Medium long length.

Food Pairing– perfect with Sushi/soy sauce, and a touch of wasabi! Over-doing the wasabi

will overpower the wine. If you like a lot of wasabi, choose a sweeter wine. The exact wine you need for **Brie** cheese!

Curried chicken or seafood is also an awesome match! Also good with most other Asian or Thai food with a bit of spiciness. Also good with Mexican food.

Value – good value for the quality of wine delivered at \$12 a bottle.

Comments – Very well-balanced wine, an easy to find brand available almost everywhere, and is a great value for the quality it delivers.

MB rating 9/10

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Gustave Lorentz Riesling, Alsace, France, 2021

Abv – 12.5% 100% Riesling

Color – pale to medium yellow

Nose – Intense minerality and wet stones with lemons and white peaches or apricots. A hint of petrol!

Palate – Pronounced, mouth watering, bright acidity, Light bodied and similar flavor as the nose, including minerality, wet stones, and lemons – no peaches. *NOT* all Rieslings are sweet, and this is one of them. Medium length. Refreshing and zesty finish.

Food Pairing– White fish with sauces such as beurre blanc or acidic accompaniments such as tomatoes, capers and green olives. Crustaceans or ceviche are also wonderful! Also, try Asian dumplings or shu-mail with Ponzu sauce.

Value – fair price at \$18/ bottle

Comments – Remember – NOT all Rieslings are sweet, and this is one of them! Since this is a French Riesling from the region of Alsace, expect something a little fuller in body than other Rieslings. It will also not contain the fruitiness of peaches and apricots that most people associate with this grape variety. This is the typical/traditional style of Riesling for this country and region!

MB rating – 8.9/10

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**Weingut Max Ferdinand Richter,
Kabinett Riesling, "Erdener
Treppchen", Germany 2022**

Abv – 8%

Color – Very pale yellow

Nose – Medium aromas of apricots and peaches

Palate – Intense flavor – “peach explosion,” Mouth watering pronounced acidity, and semi-sweet with a medium length.

Food Pairings – Mexican street corn, any food that is light but a bit spicy, albeit Mexican or Asian.

Value - \$26. Fair price for this wine

Comments – Becky says, “I can feel the peach juice dripping down my chin from biting into a peach!” Marta agrees! This wine is a little sweeter than the above-mentioned Chateau St Michelle Riesling.

MB Rating – 9.2/10