

# Old World versus New World Wines

Tuesday, December 15th at 6:00pm

Guest Sommelier, Jon Wine

(561) 494-6226 [www.JonWinesTastingRoom.com](http://www.JonWinesTastingRoom.com)

## #1 Charles Dupuy, Le Pont Vigneau Sauvignon Blanc, 2018

Loire Valley, France

12%

Not Rated

\$16



Intense gooseberry and citrusy flavors on the nose. The palate bursts with strong aromas (blackcurrant, green asparagus...) complimenting a refreshing acidity. Pair with salads, cold meat, goat cheeses. (*Wine Companions*)

Tasting Notes:

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## #2 Clouston & Co, Sauvignon Blanc, 2019

Marlborough, New Zealand

13%

Rating – WE 90

\$18



The Sauvignon Blanc has an abundance of crushed fresh herbs, tomato leaf, and aromas of gooseberry, fennel, and nettle. Dry and saline on the palate. Persistent flavors of lime and plum with mouthwatering acidity. Pair with seared sea bass or other white fishes. Pick a fresh goat's cheese to pair such as Chèvre or Feta. (*Wine Enthusiast*)

Tasting Notes:

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## #3 Domaine de la Janasse Cotes du Rhone Reserve, 2018

Cotes du Rhone, Rhone, France

14.5%

Not Rated

\$20



Moderately tannic and endowed with a beautiful structure, this Côtes-du-Rhône develops greedy notes of fresh fruit (crushed strawberry, blackberry) on their crunchiness, supported by a hint of licorice. (*Winemaker Notes*)

Tasting Notes:

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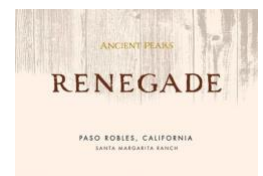
## #4 Ancient Peaks, Renegade, 2017

Santa Margarita Ranch, Paso Robles, Central Coast, CA

14.7%

Ratings – WE 92, WW 91, D 91, CG 90

\$26



Dark in the glass, this blend of 37% Syrah, 24% Malbec, 16% Petit Verdot, 13% Zinfandel and 10% Petite Sirah is intense in aromas of black fruit, loamy soil and wet herbs. It lands on the palate with a hearty mouthfeel, delivering flavors of black currant, roasted meat, black pepper and toasty oak. (*Wine Enthusiast*)

Tasting Notes:

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