



WINE TASTING

At The Officers' Club

Candor

Zinfandel Lot 2

Candor Zinfandel exhibits bright berry flavors, vanilla and licorice on the nose. Initial impression of lush red fruit - strawberry and cherry - integrate well with silky tannins and lead to a round and full mouth feel. **\$16**

Merlot Lot 2

Candor Merlot exhibits classic Bordeaux-like aromatics on the nose: black cherry, currant and cassis. A rich, full-bodied wine, smooth, fine-grain tannins. Blackberry and plum flavors integrate nicely with smoke and vanilla accents from the oak aging. **\$16**



Liberty School

2007 Cuvée

Cuvée has a jammy, strawberry and plum-like flavor with deep ruby color. Well balanced and full-bodied, this wine can be cellared for five to seven years. **\$13.50**

2007 Chardonnay

The 2007 Chardonnay offers up-front aromas of green apple and citrus blossom. Bright flavors of citrus, pineapple, pear, honey, and a subtle hint of toasted oak are balanced by a crisp finish. **\$12**

2007 Cabernet Sauvignon

This Cabernet offers up-front aromas of ripe red fruit, followed by vibrant and rich berry flavors. Silky but firm tannins lend excellent structure, while retaining a soft approachability. Fruit-driven style lends ease to food-pairing. **\$13.50**



Austin Hope Winery

2005 Syrah

The 2005 Syrah has a beautifully extracted, deep color and offers deep, ripe aromas of blueberry and cassis with subtle pancetta notes. Persistent dark berry and spice flavors are nicely balanced by a high-toned minerality. **\$42**

2006 Grenache

The 2006 Grenache offers red fruit aromas that are bright, but soft, with delicate hints of cedar. Rich berry leads to notes of cocoa on the mid-palate with a seamless texture and firm, but well-integrated tannins that offer a long and elegant finish. **\$42**



Francis Coppola

2007 Pinot Noir

The 2007 Pinot Noir is not only dark and bigger bodied, it displays a rich perfume and delivers on, intense flavors. A good match for beef bourguignon, lamb chops or wild mushroom ravioli. **\$14**

2008 Pinot Grigio

The 2008 vintage delivers good body and balance and beautifully aromatic fruit flavors that pair perfectly with spring rolls, oysters and barbecued shrimp. **\$12**

2007 Claret

The 2007 Claret is lush with a beautiful tapestry of smooth tannins, intense flavor, and seductive aromas. When paired with classic dishes such as beef stroganoff, leg of lamb or potato gratin, you can create a sublime dining experience. **\$14**

2008 Chardonnay

This Chardonnay displays rich, flamboyant flavors and a soft, creamy finish. **\$15**

2007 Cabernet Sauvignon

This 2007 Cabernet is highly concentrated and exquisitely balanced, displaying a lush texture, mature tannins, and lavish fruit flavor with alluring spice impressions. **\$14**

2008 Sauvignon Blanc

This wine displays a lovely balance between sweet, juicy flavors and a bright, zesty palate. Serve chilled with simple crepes, a salad topped with goat cheese or Chinese egg rolls. **\$14**

Rosso Bianco

2007 Shiraz

The 2007 Shiraz has velvety smooth layers of pure fruit and aromatic spices. Medium-bodied with ripe, smooth tannins, this lush easy-drinking red wine pairs perfectly with baby back ribs, mushroom cheddar burgers or pasta with pesto sauce. **\$12**

2008 Bianco Pinout Grigio

This light, crisp white wine is refreshing and versatile. Invite friends over and serve Bianco with appetizers, pair it with light lunch fare, enjoy it at dinner time with seafood or simply pour yourself a glass to sip on a warm afternoon. **\$12**



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New Wine Club
August 2010*