

DEC CONNECTION SOCIAL & WINETASTING EVENT
October 30, 2009

WHITE WINES

CHARDONNAY

Nashoba Winery 2007 Chardonnay

\$15.00/bottle

A full bodied dry white wine made from Massachusetts grown Chardonnay grapes. Aromas of apples, pears, honey and vanilla. Barrel fermented and aged in a mix of French, Eastern European, and American oak barrels. Excellent with grilled seafood, roast turkey, or pasta in cream sauce

RIESLING

DR Loosen Bros.. 2008 Riesling

\$12.00/bottle

Dr. L embodies the elegant and racy style of Riesling from the steep, slate-soil vineyards of the Mosel valley. It is fruity and low in alcohol, with a refreshing, crisp taste that cools the palette, making it an excellent wine for spicy foods.

VIGNOLES

Nashoba Winery 2008 Vignoles

\$16.50/bottle

Rich and fruity wine with a crisp finish and aroma of apricots, citrus and tropical fruit. A fine wine for sipping that pairs well with hot spicy cuisines.

RED WINES

MERLOT

Rodney Strong 2005 Sonoma County Merlot

\$12.00/bottle

Sonoma County's magical combination of climate and soil produce some of the world's finest wine grapes. Merlot is particularly well suited to Sonoma county's gravelly loam soils and temperate growing regions. The 2005 vintage was picked under ideal conditions and aged in small oak Barrels. It displays plum and berry aromas, a toasty vanilla character, and a lingering finish.

CABERNET SAUVIGNON

Avalon Napa Valley 2006 Cabernet Sauvignon

\$16.00/bottle

Distinctly Napa Valley, the wine shows dark fruit notes of blackberry and cherries with earth tones. A touch of Merlot adds softness and complexity, while aging for approximately 12 mos. in French and American oak barrels, imparts spicy, vanilla nuances with rich fruit, finesse, and a lingering finish

ZINFANDEL

SEGHEISIO [Blue Label] Sonoma County 2008 Zinfandel

\$20.00/bottle

A blend from sites in Dry Creek Valley and Alexander Valley. Flavors of dark ripe cherries and sweet raspberries followed by velvety mouth feel. Possessing a complex bouquet of dark fruit and briery spice with mocha toffee and bread-out-of-the-oven nuance. Strong fruit notes of blackberry essence and cherry pie accompany spice rack mélange of cloves, anise and cinnamon. Good tannic ripeness balanced by ripe fruit and rich acidity. Full-bodied, layered and worthy of aging. A fine wine for beef, pasta with red sauce, barbecue, spicy cuisine, and game

AFTER DINNER PEACH

Nashoba Winery 2009 After Dinner Peach

\$11.25/bottle

A rich velvety and mildly sweet wine with assertive peach aromas and a clean refreshing finish. Serve alongside a spice piece of pumpkin pie with ginger ice cream or mix it with Perry to make a luscious Bellini