## DEC CONNECTION SOCIAL & WINETASTING EVENT

**October 30, 2009**

### WHITE WINES

**CHARDONNAY**

**Nashoba Winery 2007 Chardonnay**

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.

Price: $15.00/bottle

**RIESLING**

**DR Loosen Bros. 2008 Riesling**

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.

Price: $12.00/bottle

**VIGNOLES**

**Nashoba Winery 2008 Vignoles**

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.

Price: $16.50/bottle

### RED WINES

**MERLOT**

**Rodney Strong 2005 Sonoma County Merlot**

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.

Price: $12.00/bottle

**CABERNET SAUVIGNON**

**Avalon Napa Valley 2006 Cabernet Sauvignon**

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.

Price: $16.00/bottle

**ZINFANDEL**

**SEGHESIO [Blue Label] Sonoma County 2008 Zinfandel**

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 melange 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.

Price: $20.00/bottle

### AFTER DINNER PEACH

**Nashoba Winery 2009 After Dinner Peach**

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.

Price: $11.25/bottle