

# ROCKING SUMMER WINES



## **Gruet, Brut Rosé, NV, New Mexico \$16.99**

Gruet is hands down one greatest Sparkling Wine values around. It's as close you can get to Champagne in the US for under \$20. This Rosé is rocking, my go-to Rosé on a budget! It's aged 24 months on lees. It has a lovely, bright floral bouquet with notes of strawberry, raspberry, and cherry. On the palate, it is fruity and dry. ALL of Gruet's bubbly wines are worth a look! Perfect with almost any food from Sushi to Steak.

[wine.com](https://www.wine.com)



## **Falanghina, Feudi San Gregorio, 2017, Campania \$17.99**

I love Italian white wines and in particular those from Campania in the South. Falanghina is an ancient grape that grows near Mt. Vesuvius. It's something for those that desire something more interesting than Pinot Grigio, not oaky like some Chardonnay's and has some tasty floral and mineral characters like Viognier and Chablis respectively. This wine has a touch of spice and fresh aromas of Meyer lemon, ripe apple, guava, honeysuckle, and sea spray. It's medium + bodied, bright, steely acidity, and a clear-cut finish.

[wine.com](https://www.wine.com)



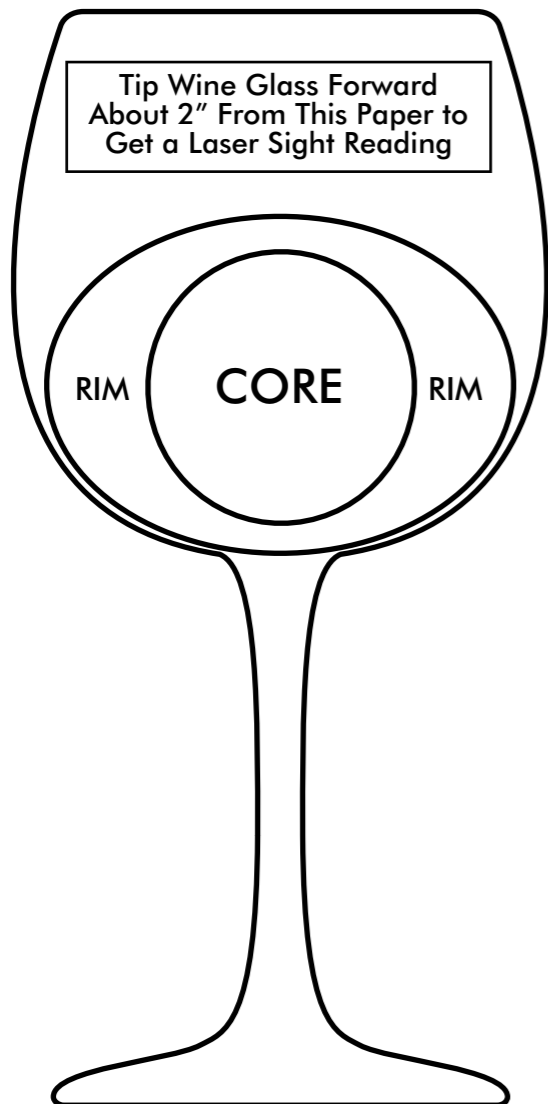
## **Beaujolais Villages, "L'Ancien" Jean-Paul Brun, 2018, France \$20.99**

Beaujolais is all the rage right now with wine insiders. The cusp of Summer is the perfect time to start drinking wines from the region made from the Gamay grape just south of Burgundy. This wine is perfect with a variety of fish and meats and is great with a little chill on it. It has a beautiful bouquet of ripe cherries, raspberries, dried flowers, and licorice. On the palate, it's medium to full-bodied, broad and fleshy, with a layered and enveloping core of fruit, ripe acids, and melting tannins.

[wine.com](https://www.wine.com)

# WINE TASTING SHEET

DATE \_\_\_\_\_



PRODUCER \_\_\_\_\_

COUNTRY \_\_\_\_\_

GRAPE VARIETY / VARIETIES / BLEND \_\_\_\_\_

REGION / SUB-REGION \_\_\_\_\_

VINTAGE \_\_\_\_\_

VINEYARD / PROPRIETARY NAME / CUVÉE \_\_\_\_\_

## SIGHT

INTENSITY	WHITE	PALE	MEDIUM	DEEP	COLOR	STRAW	YELLOW	GOLD	AMBER	BROWN	
	ROSÉ	PALE	MEDIUM	DEEP		PINK	SALMON	COPPER			
	RED	PALE	MEDIUM	DEEP		PURPLE	RUBY	GARNET	TAWNY	BROWN	

## AROMAS & FLAVORS (dominate fruits, fruit condition, herbs, flowers, spices, earth, oak, faults)

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\_\_\_\_\_

\_\_\_\_\_

## TASTES & TEXTURE (do flavors match smell - body, alcohol, acidity, mouthfeel, length)

BODY	_____	_____	_____	_____	_____
	LIGHT	MED -	MEDIUM	MED +	FULL
ACIDITY	_____	_____	_____	_____	_____
	LIGHT	MED -	MEDIUM	MED +	HIGH
ALCOHOL	_____	_____	_____	_____	_____
	LIGHT	MED -	MEDIUM	MED +	HIGH
TANNIN	_____	_____	_____	_____	_____
	LIGHT	MED -	MEDIUM	MED +	HIGH
SWEETNESS	_____	_____	_____	_____	_____
	BONE DRY	DRY	OFF-DRY	MED SWEET	SWEET

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## OBSERVATIONS (worth the price, food pairing, is it balanced, ageable, do you love it)

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### Rating

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- \*\*\*
- \*\*\*\*
- \*\*\*\*\*