



screwtop wine & cheese club

Club Red Tasting Notes

December 2011

Quindals 2006

Region: *Empordà, Spain*
Varietals: *Grenache, Syrah, Carinena*

Mas Estela is a winery situated in the north-east of Spain. It is within the Cap Creus Nature Park, bordering the Mediterranean. The vineyards are mountainous and are grown on slate soils. Because of this the grapes are hand-picked and vinified with great care.

The grapes are pressed and fermented in stainless to help retain the acidity and fruit characteristics. The wine is then aged for 12 months in French Oak. The end result is a full-bodied, complex wine that is both fruit forward and earthy.

PRICE: \$31.99

Hands of Time Red 2009

Region: *Napa Valley, California*
Varietals: *Cabernet, Merlot*

A wonderful tribute to the many winemakers who have 'lent a hand' in making Stag's Leap Wine Cellars the winery it is today. The wine, a Bordeaux blend, is a tribute to the dedication of crafting elegantly balanced fine wines that has been passed down from teacher to student though the Hands of Time.

The palate offers a sweet fruit entry of cherry and raspberry, which wrap around the structured tannins and lead to a lingering spice-filled finish. Let it breather for 20-30 minutes for an amazingly smooth, rich wine.

PRICE: \$35.99

Morbier

Franche-Comté

Morbier is a semi-soft cows' milk cheese made and named after the village of Morbier. Traditionally there is a pressing of morning milk and evening milk, which is divided by a layer of vegetable ash. The aroma of this cheese is strong but the flavor is surprisingly mild. It is tangy and slightly salty with an elasticity to its texture.

