



screwtop wine & cheese club

Club Red Tasting Notes

Sunday February 13th , 2011

Small Production, Unique Wines from Portugal

Passagem

“The Crossing” 2007

Douro, Portugal

Passagem celebrates the joint venture between the grapes coming from the newly acquired Bandeiras vineyard in the Douro Superior, purchased by the Bergqvist family from La Rosa and Jorge Moreira, its winemaker.

A traditional blend, heavy on the Touriga Nacional and Touriga Franca, aged in French oak for 18 months. It is very aromatic with dark berry fruits and herbal notes. The palate is rich and seductive and full figured!

90 pts from The Wine Advocate

Quinta de la Rosa

“La Rosa Reserva” 2007

Douro, Portugal

La Rosa Reserva red is the most prestigious wine produced at the Quinta de la Rosa Estate. The quality begins directly in the vineyard as only the best fruit is picked for this bottling.

The wine is aged in French Oak for approximately 18 months. It exhibits rich black cherry, blackberry, plum, cassis and licorice spice. It benefits from at least 30 minutes of breathing time, in which case the tannins smooth out and the fruit really brightens.

92 pts from both The Wine Advocate and Wine Spectator

Artisan Confections

Chocolate

Jason Andelman, a native of northern Virginia and founder of Artisan Confections, first pursued his fascination with fine art by acquiring a degree in Art History from the College of William and Mary. He then explored his love of fine chocolate at the Culinary Institute of America in New York, where he graduated with honors from the pastry program. Now, Jason has brought his passion for the highest quality chocolates back to Arlington, where he resides with his family.

72% Bittersweet: Their darkest ganache made from rare Venezuelan Cacao beans.

Passion Fruit: A layer of tart passion fruit topped with rich, dark chocolate ganache.

