



screwtop wine & cheese club

Wine Club Tasting Notes

September 2011



Small Production, Unique Wines from Greece

Amethystsos Lazaridis 2010

Region: *Adriani Drama, Greece*
Varietals: *Sauvignon Blanc,
Asyrtiko & Semillon*

Kostas Lazaridis opened his winery in Adriani, Drama in 1992. From the outset, the Lazaridis concept embraced the notion that Western varieties were essential to changing foreign perceptions about Greek winemaking. Today, the Lazaridis label has helped transform the image of Greek wines on the export market.

This white blend has a distinct peachy and floral nose that follows through on the palate. Medium in body with a balanced acidity makes this an excellent wine to pair with light appetizers and fresh goat cheeses.

PRICE: \$23.99

Diamantakis Diamond Rock 2008

Region: *Crete, Greece*
Varietals: *Syrah & Mandlari*

The Diamantakis Family opened their winery in 2007. But they're no stranger to the cultivation of grapes as they have a rich history in grape growing. When the four brothers took over the land one opened a distillery, one opened a winery, one tended to the vines and the other became a priest... which helped in the grand scheme of things!

The Diamond Rock is a blend of Syrah and an ancient varietal called Mandlari. It has aromas of dried dark fruit, cranberry, cocoa powder and black pepper spice. It has been aged in both French and American oak for 12 months.

PRICE: \$23.99

Manouri

Macedonia, Greece

Manouri is the most exceptional traditional Greek whey cheese with Controlled Denomination of Origin (DOC). It is exclusively manufactured in Central and Western Macedonia and in Thessalia from whey derived from ewe's or goat's or mixture of them, with the addition of milk and/or cream (in larger percentages than these used for anthotiros), when making hard cheeses. Manouri is a soft cheese with unique tangy taste.

PRICE: \$14.99/lb

