

Join us May 20th at 7PM at Total Wine of
Roseville for our
California Wines Pairing, Presented by Vee

Want to go out after tonight's event?

Join us at: Bev's Wine Bar
250 3rd Ave N#100, Minneapolis 55401



Thanks for coming!
Hope to see you again!
Dennis & Ellen Guldan
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Friends & Wines
April 29th, 2017
Toast Wine Bar
Minneapolis, MN

Great Wines of Europe

Facilitated by Madison



Hosted by
Dennis & Ellen
Friends & Wines
www.FriendsandWines.com

Upcoming events
May 20th Great California Wines

Thanks for coming!

8. Chateau Coupe Roses “Bastide”

Country: France

Region: Languedoc, Minervois

Winery: Françoise Le Calvez & Pascal Frissant

Grape: Mourvèdre and Carignan, with a little Syrah

Alcohol: 13%

Web Page: www.coupe-roses.com

Price: \$15

Wine Notes: Stinky. Really stinky. If you want to smell a wine that expresses “terroir” — pick up this puppy. It was like earth, dirt, and compost. And then I’m not sure if it’s because of the name but I also smelled roses — old dried rose petals, but roses nonetheless. I usually like really stinky wines like this so I was kind of excited to taste it.

Taste: This was almost like a mediocre quality Bordeaux, with its very earthy, dirty flavor. It was a total contraction in my mouth — it was floral yet bitter from the strong tannins, and like black currant, over-ripe raspberry, and prune, but also like a green pepper, which is odd for these grapes. It tasted kind of like a cigarette without the filter — pure tobacco — and had pretty harsh mouthdrying tannins which stood out, even against the very abundant fruit

Notes: _____



Welcome

Welcome to the Friends & Wines April 29th, 2017 pairing at Toast Wine Bar. We are Dennis & Ellen Guldan your hosts we own Friends & Wines. If you have any issues contact us, not Toast. The theme for tonight's pairing is Great Wines of Europe. Our presenter is Madison

- Bathrooms are on the main floor
- We will have a 15 minute break after wine number 4
- We want you to meet everyone here. Everyone has name tags with their occupation to help you meet everyone.
- The food in front of you is to be paired with the wines we are pouring tonight.
- We are all here to learn, we have all levels of wine people here, ask questions & learn.
- Ellen & I started Friends & Wines to get: good, sit down pairings, an education about wine & food and to meet people. Our next event is May 20th, Great California Wines at Total Wines in Roseville. We have \$30/year single memberships and \$50 Plus One memberships. Tonight a membership would have saved you \$10 each.

Thanks for coming!

Dennis & Ellen Guldan

Friends & Wines

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7. Domaine du vieux pressoir "les silices"

Country: France

Region: Saumur Range, Anjou, Loire

Winery: Domaine du vieux

Grape: 90% Cabernet Franc - 10% Cabernet Sauvignon

Alcohol: 12.5%

Price: \$13

Wine Notes: WS 87

Winery Notes: Clear ruby with young highlights. Seductive nose of strawberry, redcurrant and peony. Supple attack, ample, easy-drinking, perfumed palate lifted by elegant freshness. Accessible, modern, already pleasurable. Hint of structure that needs to mellow.



Notes: _____

Tonight's Pairing

2 white:

Ferraris Viognier

Stadt Krems Gruner Veltliner

2 roses:

Villas des Anges - languedoc

M. Plouzeau "rive gauche" - chinon

Reds:

Domaine Maestracci - Clos Reginu Corse Calvi

Arigiolas Costera cannonau

Domaine du vieux pressoir "les silices"

Chateau Coupe Roses "Bastide"

6. Argiolas Costera cannonau

Country: Italy
Region: Sardinia
Winery: Argiolas Winery
Grape: Grenache
Alcohol: 14%
Price: \$14.99
Rating: V 91, RP 90, WE 90



Wine Notes: Intensely vinous aroma, typical of Cannonau. The palate is warm, well-rounded, well structured and excellently balanced. Pair with first courses with tasty condiments, roast suckling pig and lamb, Sardinian pecorino cheese, medium or long matured.

Notes: _____

1. Luca Ferraris Viognier Monferrato

Bianco Sensazioni 2015

Country: Italy
Region: Piedmont, Monferrato
Winery: Ferraris
Grape: Viognier
Price: \$18.99
Alcohol 13%

Wine Notes: Piedmont's sole Viognier producer, Luca Ferraris, makes a bright, savory rendition of the grape, eschewing the oily, overly, unctuous style that is the norm for so many other Viognier producers. This wine is not just a curiosity - it's also a delight.

Why does the winemaker call this "Sensazioni?" Luca Ferraris will say it's because the wine has scents ranging from pears to bananas to exotic fruit, notes that no other Viognier from anywhere else possesses — so his wine delivers pleasant "sensations" when sipped. We stock the 2012 vintage, and while I've enjoyed this wine for years, this most recent vintage really stands out for its exceptional balance of subtle peach and tropical flavors with alluring, stony minerality. And there's not a hint of oiliness.

Notes: _____



5. Domaine Maestracci - Clos Reginu Corse Calvi

Country: France

Region: Corsica, Calvi

Winery: Camille-Anaïs Raoust

Grape: 35% Niellucio, 35% Grenache, 15% Sciacarello, 15%

Syrah

Alcohol: 12.5%

Price: \$15

Website: www.domaine-maestracci.com

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Wine Notes: Corsica has been better known for being Napoleon Bonaparte's homeland than for its wine. That will be changing, if the likes of the 2015 Domaine Maestracci "Clos Reginu" Corse Calvi (\$16) are any indication. This red blend (nielluciu, grenache, sciaccarellu, syrah and mourvèdre) is a thoroughly European wine, with a striking wild-herb nose and super-bright, mouthwatering red fruit, sturdy from the outset and a surpassingly smooth finish. I can't imagine a better introduction to the wines of this French-controlled isle. Bonus points for the alcohol content (12.5 percent). Cassoulet season might be waning, but this beauty also would play well with roasted or grilled fowl and slow-cooked root veggies.

Notes _____



2. Stadt Krems Gruner Veltliner

Country: Austria

Region: Kremsta

Grape: Gruner Veltliner Blend

Winery: **Stadt Krems**

Alcohol: 14%

Price: \$15

Wine Notes: Grapes were hand-harvested at Mid-October. Fermentation and aging took place in large, stainless steel tanks to maintain purity of fruit. Wines were released eight months following fermentation.

Tasting Notes

Fresh and fruity, with aromas reminiscent of white currant, citrus fruits and "veltliner-pfefferl" or white pepper. The flavors on the palate are consistent with the aromas and the finish is fresh and crisp. A classic Grüner Veltliner from Kremstal, not too heavy but not too light.

Food Pairing

This wine can be enjoyed young with typical Austrian cuisine, but is also versatile enough to accompany Asian cuisines and fresh salads.

Grape Notes:

notes: _____



4. M. Plouzeau “rive gauche” - chinon

Country; France

Region: Loire, Touraine

Winery: M. Plouzeau

Grape: Cabernet Franc

Alcohol: 12%

Price: \$14.96

Rating: 87 WS



Wine Notes: A family Domaine situated on the “rive gauche” of Chinon and around Li-gré and la Roche-Clermault since 1846. Marc Plouzeau took over the estate in 1988 and works to produce small yields and only hand harvest. This young Cab Franc is dark ruby colored with dark fruit, black berries, bright acidity and steady tannins. This could stand up to a great steak any day.

To me, this is quite possibly the most perfect wine right now. It has it all: incredible minerality, terroir, beautiful fruit, and thirst-quenching acidity. It’s great with or without food and comes at an incredible price. If you’re a newbie to Loire Valley reds, this is a beautiful introduction. The nose seduces with it’s fresh red clay, juicy berries, and spring-rain-soaked rocks. I would be very satisfied never even raising the glass to my lips, but the taste brings even more surprises. Do not miss this one

Raspberry, slight mineral on the nose. Medium body, dry. Acidic, mineral, slate, mossy on the palate.

Winery Notes:

Notes: _____

3. Villas des Anges - languedoc

Country: France

Region: Languedoc Roussillon

, Vin de Pays d’Oc

Vineyard: Villa des Anges

Winery: **Villas des Anges**

Grape: Cabernet Sauvignon

Alcohol: 13.5%

Price: \$13



Wine Notes: “Villa des Anges” is crafted by winemaker Jeff Carrel at the Espitalet des Anges domaine in Capestang. Situated on the ruins of an ancient Roman villa, the domaine is owned by Jaqueline Menard de Ginestous, who married-into and is herself from a prominent Languedocienne wine-growing family.

A wine of great freshness, intensity and concentration. Well-structured, offering aromas of black cherries, with hints of red pepper and light, spicy cumin/coriander notes.

1/3 of the wine underwent malolactic fermentation with oak staves, the balance was raised in tank.

Serve With: Enjoy with a wide range of red meat and cheese dishes.

Winery Notes:

Notes: _____
