

SPICE TASTING FALL 2024

WINE	BARREL(S)	TIME IN BARREL	SPICE PAIRING (presentation can be additive for flavors-Used Stephanies order here)	NOTES
22 DeMayo Chardonnay Release Q4/23	Francois Freres Mercurey Light touch barrels	8 Mos New Oak	Vanilla Bean Nutmeg Subtle Oak character	Gold SFCWC 2024 Fine grain barrels don't impart oak Fermenting in barrels makes wine less oaky
22 Triska Pinot Release Q3/24	Francois Freres Mercurey Damy Barrel influence on light red wine	9 Mos	Caramels (Take small bites) Peppercorns (see notes below)	90 Pts Wine Spectator
19 Ghost Vine Merlot Release Q4/23	Nadalie Vicard	21 Mos	Cinnamon and Nutmeg (Nadalie Barrels) Cacao (Vicard)	Best of Class-LV Uncorked 2023 Double Gold SFWCC 2022 Fermented on skin 4 weeks Bordeaux wines -more intense barrels with high impact on flavor
21 Stone Patch Release Q1/24	Nadalie Vicard Boutes	21 Mos	Allspice Clove	90 Pts wine enthusiast Transition-Mid to Heavyweight barrels Allspice is its own plant, not a mix of spices
21 East Hill Cabernet Release Q3/24	Nadalie LeGrand	21 Mos	Allspice Mulling Spice Star Anise Red Pepper Flakes	Gold-Alameda County Fair 2024 Fruit itself displays spice, peppercorn, dark chocolate and mint without any barrel aging
20 Choreo No formal release	Nadalie Vicard Boutes	22 Mos	Cinnamon Nutmeg Allspice	92 Points Wine enthusiast Merlot, Cab Franc, Petite Verdot, Cabernet Sauvignon(?337 or 30 Clone).

Peppercorns can be brought out with the red. Pink corns are mild, black pepper/red pepper can overtake the pallet. Use cautiously