

WELCOME TO
TRUXTON'S
2010 WINEMAKER'S TASTING SERIES

JANUARY 15	BATTEGLINI WINERY ZINFANDELS
FEBRUARY 19	SPARKLING WINES
MARCH 12	FOLEY VINEYARD'S CABERNET SAUVIGNONS
APRIL 23	SANFORD VINEYARDS
JUNE 25	FRANCIS FORD COPPOLA
JULY 30	WENTE VINEYARDS
AUGUST 27	PAUL DOLAN ORGANIC
SEPTEMBER 24	CHARLES KRUG WINERY
OCTOBER 29	CASTELLO BANSI VINEYARDS

We hope to fill your appetite with pleasure and your mind with new wine knowledge. Tastings like this are probably the best way to appreciate the wide variety of available wines and to sample individual wines, while intensifying your enjoyment of wine.

Today's wine enthusiasts have broken down some of the stuffy and unbending rules of the past. No longer are white wines reserved only for fish, seafood and white meat. Nor is red wine only to be enjoyed with red meats, and pastas with red sauces. Today's general guideline is - enjoy whichever wine tastes the best to you!

TASTING

For each of the wines we are presenting tonight, we will be analyzing the three key attributes that define a wine. Below are some definitions to help explain.

1. SIGHT:

Picking up the glass by the stem or base, you can hold the glass tilted either up to the light or looking through to a white napkin or wall. Look at the color and clarity.

Color: The intensity of a wine's color can convey some idea of its character. A light, pale white wine will likely have less body and flavor than a golden wine. A pale, red wine will likely have less body and flavor than a dark, deeply colored wine.

Clarity: Wine clarity refers to the absence or presence of suspended particles or sediment in a wine. Clarity can range from:

Brilliant: Absolutely free of sediment; crystal clear

Clear: Free of sediment, but not brilliant

Cloudy: Visible sediment or a muddy look

2. NOSE:

Swirl the wine to release the aromas. Hold the glass close to your nose, and inhale. Consider the:

Aroma: Smells that are directly related to the odor of the fresh wine grape.

Bouquet: Smells that result from the fermentation or aging process. Bouquet may also be used to describe a wine's overall smell.

3. TASTE:

When you take a small amount of wine in your mouth, draw some air and swallow. Notice the:

Body: Either light, medium or full

Light Body: Thin, slightly watery in texture (like skim milk)

Medium Body: Fuller than light but not too heavy in texture (like regular milk)

Full Body: Very robust, rich and mouth-coating in texture (like heavy cream)

Finish (or aftertaste): Either short, long, clean or unpleasant

Short: Very little aftertaste; the wine's flavors disappear quickly

Long: Lingering aftertaste; the wine's flavor is noticeable for a length of time

Clean: Pleasurable finish free of defects or unpleasant tastes; can either be short or long

Unpleasant: Unlikable aftertaste caused by excessive bitterness, sweetness, tartness or off flavors.

After combining what your senses tell you about the wine's appearance, nose, taste, body and finish, you will have an overall impression. A good wine should have all of the above elements in balance when all of the individual impressions are consistent in character.