

## *Pilgrim's Market Wine Tastings 7-30-10*

Joel will be joining us to taste an array of South American gems:

**Finca Antigua Cabernet Sauvignon:** Although Sara and I had compiled our usual painstakingly thorough notes on this wine I have concluded, after reading the notes from the winery, that ours just seem to pale by comparison. Sure, we thought the wine showed some nice richness with a definite touch of sweet oak, but somehow that is not quite as intriguing as *"The wine comes with some girth, having been reared for six months in American Oak. Notes milk and soothing memories of the variety, but always with the seal of Finca Antigua"*. There's nothing like a little rearing in American Oak to give a wine some girth I always say. None of that pansy French Oak for this baby. Super size my Cabernet! And although we thought the wine had a nice bit of tannic structure we never thought to say *"it has a robust attack on the palate with great structure at its initiation and development of volume of horizontal and vertical sense"*. Now, I have to admit, I have occasionally referred to a wine as being expansive or even broad but I don't believe I have ever thought of wine as being tall. Perhaps I am being too literal. Actually, this is starting to give me a headache. I imagine I should just kick-back and relax and stop trying to figure it out. Maybe I should try and focus on some soothing memories of the variety.

By the way, we will also be sampling the wines of **Big Fat Llama**. Specifically the **Chardonnay**, the **Merlot**, and the **Cabernet Sauvignon**. Also from Chile, these are easy drinking summer quaffers offer at the great price of just **\$7.50/ bottle**.

Cheers,

Sam and Sara