



## Progressive Wine Tasting - All Pinot Noir

by Collin Williams



In the past, we've given you a lineup of wines to pair with a progressive dinner. These types of tastings are always fun and will give you a better understanding of textures and balance in wines and food. But don't let your imagination stop there! I've found that some of the best tastings are not with the "vanilla" everyday great wines, but rather those wines that think outside the box and approach the effort in a unique way.

So, I thought I would give you one of my own thoughts in creating your own clever wine tasting at the next get-together. For this idea, I figured what better

way to truly envelop the notion of the flavors of a wine than by showcasing one varietal with different approaches. Hence, an all Pinot Noir progressive tasting.

Through this line up, you will be able to experience different textures, flavors, food balances and may even become more entranced by Pinot Noir than you ever thought possible. Enjoy.

### Aria Pinot Noir Brut Sparkling Cava - \$16.52

100% Pinot Noir from the Catalan region of Spain, this wine is light bodied and floral with vinous black cherry and ripe raspberry notes. Balanced, with a creamy texture and pastry and spice notes on the finish.

**Food Pairing:** Appetizers or first course flavors can be paired perfectly with the fruitiness and body of this wines. I would lean more towards a meatier appetizer like Salmon Croquettes or sliced tenderloin with butter foam (too geeky?).

### Saintsbury Vincent Vin Gris Rose of Pinot Noir 2009 - \$13.29

100% Pinot Noir aged for 3 months in stainless steel tanks. This wine has always been a favorite at Spec's for its juicy red fruit flavors and delicate balance. Also, despite technically being a Rose the Vin Gris drinks like a wine with gumption and does not leave you feeling "cheated" because you bought a rose wine instead of a red wine.

**Food Pairing:** A first course with shellfish would balance wonderfully with this wine. In fact, you could use my favorite dish of all time – Mussels in butter sauce and herbs.

### Labet Bourgogne Pinot Noir 2009 - \$11.99

100% Pinot Noir from the Hautes Cotes and the Cote Chalonnaise of Burgundy, this wine was fermented in open top tanks using the punch down method. Made in the international style with fruit forward flavors of berry, juicy cherry, and delicate chocolate and nutmeg spice notes, medium body with balanced tannins and acidity.

**Food Pairings:** While lighter in body style than many Pinots, this wine could pair well with a salad course, fish or rabbit.

### WH Smith Pinot Noir Sonoma Coast 2008 - \$25.64

The Pinots from this producer will usually show much bigger and have more concentrated tannins than most Pinot Noirs from California. In fact, I have found that these wines need to breathe a couple of hours or be decanted to release their true expression. Along with being silky smooth and round on the palate, the Sonoma Coast 2008 has a nice nose of rose petals and Bing cherries which translate through to the palate.

**Food Pairings:** Go crazy with this one! Of course filet mignon is a cinch, but why not be a little exotic with a chicken or veal dish with a berry compote? 🍷



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