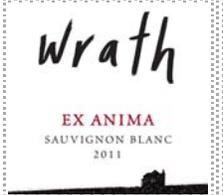
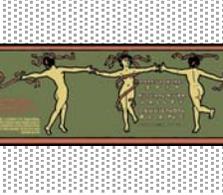
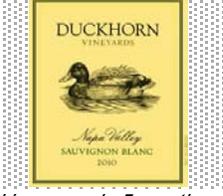
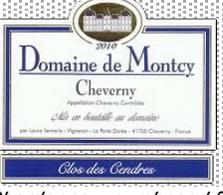


Sauvignon Blanc

Most agreed that overall flight quality was high and each wine was typical of the variety, although there was wide variance in style and expression. Sauvignon Blanc craves food and stimulates lust for oysters, salmon, seafood, roast chicken, etc.

SERVING ORDER	IDENTITY	PAID ALC	APPEARANCE	AROMA	FLAVORS	*RANK / OF POINTS	
						Best	Worst
B	Wrath EX ANIMA Monterey SAUVIGNON BLANC 2011 CA \$18.00 12.9%		Bright, clear pale straw	Intoxicating and compelling floral, ripe melon aroma, with underlying olive, and grassy notes; very appealing	Pleasant, ripe, dry, citrusy flavors; light-to-medium bodied, very well-balanced with medium-long finish.	1 / 6	19
PROD NOTES: 100% sauvignon musque clone, stainless-fermented, no oak			Web Site: http://www.wrathwines.com/				
D	Daniel Chotard Loire Valley SANCERRE 2010 FR \$22.00 13.0%		Bright, clear pale straw	Quite grassy, olivaceous, herbal style -- very obviously sauvignon	Flavors follow through as expected, and add a chalky mineral element to an extended finish	2 / 6	24
PROD NOTES: selected and imported by Kermit Lynch			Web Site: http://www.kermitlynch.com/				
A	Merry Edwards Russian River Valley SAUVIGNON BLANC 2010 CA \$24.00 14.1%		Bright, clear pale straw	Classic grassy-grapefruity, melon and floral aroma is very appealing and easy to notice and enjoy	Nice, ripe flavors; rich, lush mouth feel; outstanding balance, hinting at sweet ripeness, but finishing dry and lingering for several seconds	3 / 6	26
PROD NOTES: 33% sauvignon musque clone, 100% barrel-fermented in French oak, 18% new, 6 months sur lie, stirred twice weekly			Web Site: https://www.merryedwards.com/				
F	Entre Nous Napa Valley SAUVIGNON BLANC 2009 CA \$30.00 14.2%		Bright, clear pale straw	Very grassy, with noticeable oak, complex, herbal with a bit of citrus	Tart acidity dominates the grassy flavors; really quite tart; seems like it could even stand more bottle age, in spite of being the oldest wine in the flight.	4 / 6	28
PROD NOTES: Winemaker Phillippe Melka night-harvested the fruit, fermented in concrete "eggs", aged 18 months in barrel and bottle			Web Site: http://www.kristineashevineyards.com/				
E	Duckhorn Napa Valley SAUVIGNON BLANC 2010 CA \$24.00 13.5%		Bright, clear pale straw	Similar to "A", but on a smaller scale; probably least assertive nose of this flight	Again similar to wine "A", but lighter and without the lush mouth feel or lingering aftertaste	5 / 6	31
PROD NOTES: 25% Semillon, 15% barrel-fermented in new oak, 5 months sur lie in 60 gal French oak			Web Site: http://www.duckhorn.com/				
C	Domaine de Montcy CLOS DES CENDRES Loire Valley CHEVERNY 2010 FR \$18.00 12.5%		Bright, clear pale straw	Intriguingly different, lemon chiffon cake, cake batter aroma, with hints of lime and vanilla; distinct indications of barrel fermentation	Rich, fat, grassy-floral, leesy flavors show definite barrel fermentation; balance seems slightly low in acid, but dry; some tasters noticed faint bitterness in finish	6 / 6	40
PROD NOTES: barrel-fermented and blended with Chardonnay; purchased from garagiste.com			Web Site: http://www.garagiste.com/				

Unless noted, all wines are tasted blind and silent, ranked prior to discussion, and before revealing the wine identities. In the flight above, 8 panellists tasted 6 wines, so the best possible score was 8 and the worst possible score was 48

*Panelists are required to rank all wines according to preference; "1st place" = 1 point, "6th place" = 6 points. Lowest score indicates best-liked wine at session. Statistical analysis depends upon both the number of panelists and of wines; a spread of less than 5 points is considered insignificant. NOTE: Prices are actual price paid and may vary between merchants and locales.

This PANEL: Deanna, Tim, Larry H, Jon, Jim L, BC, Chris T, Peter