Wine Tasting at Dollar House

 Please join the Rossmoor Wine and Food Society on March 3, 2016 at 4:00 PM for a comparative wine tasting at Dollar House. We will experience an interesting and delightful flight of 3 white wines and a second flight of 3 red wines from California, Italy and France. The wines will be paired with an appropriate selection of appetizers. Wine Thieves of Lafayette will provide the wines and a speaker who will share some of his extensive wine knowledge with us to add to our enjoyment of the wines.

 Our first flight of tastings will consist of three white wines, which will include a Hartwell ‘h’ Sauvignon Blanc that combines old-world winemaking traditions with state of the art technology. It is fermented in small individual lots of fruit separately, using several different fermentation vessels including neutral oak. This method softens the acidity and makes the wine richer tasting without overpowering “oakiness”. Tasted side by side with this wine will be Cantine Olivella, LaCrima Blanc from the Lacryma Christi Region of Italy, an Italian blend of 80% Caprettone and 20% Falanghina, which has a balanced softness with notes of full bodied dried fruit and supple minerality amplified on the finish. The third wine in this flight will be Domaine Auchere, a Sancerre from the Loire Valley of France, with clean minerality, bell pepper and citrus notes, and finishes with a refreshing acidity and notes of lemon zest.

 Three red wines are included in our second flight, all are Cabernet Sauvignon and Merlot blends with other red varietals blended in, including Omen, Red Wine, a California Sierra Foothills, with notes of spices to cassis and dark cherry. The complexity of this blend transcends into subtle notes of leather and dark chocolate and a rich and luscious mouth feel of soft tannins. Our second wine of this flight will be Argiano's Rosso Toscano, a unique combination of Tuscan and French grapes with full bodied character and soft tannins and a persistent finish which comes from a blend of Cabernet Sauvignon, Merlot, Syrah and Sangiovese. Each of the grape varieties is fermented separately to preserve their individual characteristics. The wine is aged in French oak barrels, which have been used once before to soften the tannins and harmonize the flavors of each grape variety. Our last wine will be a Chateau Le Bonnat from the Graves region of France, which has a rich ruby color with an intense nose of red berries and a toasted note. A blend of 55% Cabernet Sauvignon and 45% Merlot, it is elegant, spicy and fruity to the mouth with a finish of delicately wooded tannins.

 Cost for this wine tasting event is $25 per member or $30 per guest. Our events fill quickly and the wine tasting events are no exception. Please note that all reservations must be received no later than February 17, 2016. No refunds after February 17, 2016 when the number of attendees is confirmed. Notice of this event will not appear in the Rossmoor News. If you are unable to attend after you have sent in your reservation, please contact Helen Kane

954-8486 or Louise Ng 997-3335 so that we may call those on our wait list. If we are able to fill your space we will send a refund to you.

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Please make a reservation for the Wine Tasting Event on March 3, 2016 at the Dollar House.

Member(s):\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Guest(s): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Please mail this reservation form with your check to the Rossmoor Wine & Food Society, Attn. Reservations,

1001 Golden Rain Road, Walnut Creek, CA 94595 or place it in our RW&FS mailbox at Gateway.

Sorry no refunds after February 17, 2016.

Call Helen Kane 954-8486 with reservation inquires

RW&FS Questions call Louise Ng 977-3335

Visit our Website: rossmoorwineandfood. weebly.com