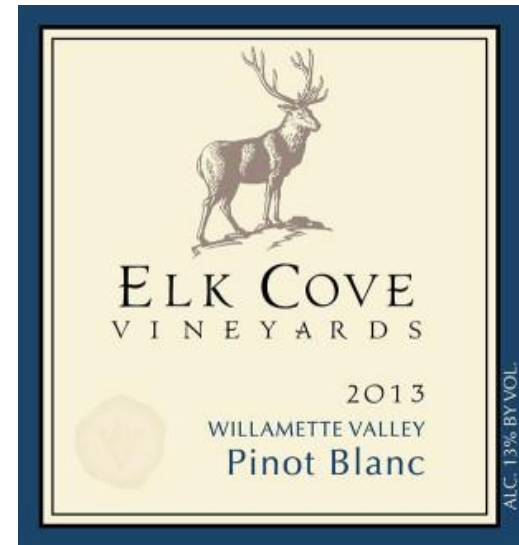




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- Style – New World
- Region or Area – Willamette Valley
- Grapes – Pinot Blanc
- Designation – Willamette Valley AVA
- Vintage – 2013
- Color – Pale white
- Nose – aromatic
- Palate – fresh, viscous, nice acidity
- Finish – clean crisp essence of natural fruit esters
- Process – hand-harvested, whole cluster pressed, cold fermented
- **Pairing** – Thanksgiving dinner

Elk Cove Pinot Blanc





Mulderbosch Chenin Blanc Steen OP Hout

Wine Club Price
\$12.79

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- Style – New World
- Region or Area – Western Cape, South Africa
- Grapes – 100% Chenin Blanc
- Designation – Sourced
- Vintage – 2013
- Color – Pale white yellow
- Nose – Mango, Papaya, grapefruit, subtle oak
- Palate – Bright refreshing acidity, lush mouthfeel mid-palate
- Finish – Clean long rewarding finish
- Process – 10% in new French oak, 90% stainless steel tanks for eight months –
- **Pair with** shellfish; grilled tuna; grilled sardines; lemon and herb roast chicken; vegetable stews; Bobotie – Cape Malay dish of baked savory





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2014 Cougar Crest Estate Viognier

Wine Club Price \$18.00

- Style – New World
- Region or Area – Walla Walla, Washington
- Grapes – 100% Viognier
- Designation – Walla Walla
- Vintage – 2014
- Color – light yellow
- Nose – floral, citrus, melon
- Palate – pear, peach, tropical fruit
- Finish – lush honeyed finish, nice complexity
- **Pair with Thanksgiving dinner**





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L'Ecole Semillon No. 41

- Style – New World
- Region or Area – Columbia Valley
- Grapes – Semillon
- Designation – Columbia Valley AVA
- Vintage – 2014
- Color – light golden
- Nose – melon, orange blossom, apple
- Palate – creamy with lemon custard, apricot, and honeysuckle
- Finish – rich complex memorable finish
- **Pair with Thanksgiving dinner**





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Adelsheim Rosé Willamette Valley

- Style – New World
- Region or Area – Willamette Valley
- Grapes – Pinot Noir
- Designation – Willamette Valley AVA
- Vintage – 2012
- Color – Deep rosé
- Nose –strawberries, raspberries, peach, watermelon, subtle baking spices
- Palate – rich, lush mouth-feel, nice acidity
- Finish – intense, continuous finish
- Process – saignée method was used to make this Rosé
- **Pairing** – Thanksgiving dinner





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Moulin à Vent

Wine Club Price \$11.82

- Style – Old World
- Region or Area – Beaujolais
- Grapes – Black Gamay
- Designation – Beaujolais
- Vintage – 2014
- Color – deep garnet
- Nose – fresh red fruits, smoky, brushy, humus
- Palate – good structure with ripe tannin
- Finish – fresh young fruit
- **Pair with Thanksgiving dinner**



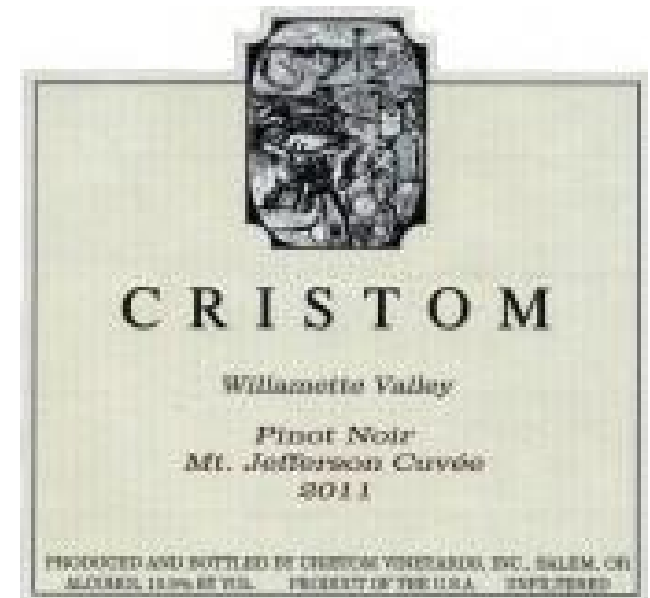


Cristom Mt. Jefferson Cuvée Pinot Noir

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- Style – New World
- Region or Area – Oregon, Willamette Valley AVA
- Grapes - 100% Pinot Noir
- Designation – 79% Eola-Amity Hills, 12% Coastal Foothills, 8% Yamhill-Carlton, 1% Dundee
- Vintage – 2012
- Color – deep dark red
- Nose – brooding deep Oregon-strawberry, pekoe-tea leaves, cola notes
- Palate – great vitality and liveliness, core of seductive dark ripe fruit, very pretty and complete wine
- Finish – clean, austere, tobacco tinged, slightly saline
- Winemaking – 40% whole cluster, native yeast, minimal handling, 12 months in French Burgundian cooperage, 11% new oak
- **Pair** with Thanksgiving dinner

Wine Club Price
\$28.00





"Clos des Châtains" Saumur-Champigny 2011

www.WineGuyMike.com

Wine Club Price \$14.52

- Style – Old World
- Region or Area – Loire, France
- Grapes – 100% Cabernet Franc
- Designation – Saumur-Champigny
- Vintage – 2011
- Color – Deep Raspberry
- Nose – spice, black currant, blackberry, wildflower, cinnamon
- Palate – lush, very nice acidity, powder like tannin
- Finish – leaves the palate feeling balanced and well satisfied
- **Pair with Thanksgiving dinner**

