

The Happy hour turned out to be really happy. I brought in extra bottle of white and a red.

*The members staggered in and we drank the white which is a local **VQA from Strewn**. When it was not enough, we got into the red.*

My initial idea of matching the white with the soup and pasta did not happen. Instead we drank the

TESCH LAUBENHEIMER KRONE TROCKEN RIESLING 2008
VINTAGES 313544 | 750 mL bottle



Price \$ 18.95

Made in: Nahe, Germany

By: Schloss Vollrads

*Style: **Aromatic & Flavourful***

Wine, White Wine

12.5% Alcohol/Vol.

Varietal: Riesling

Sugar Content: 8 g/L

Sweetness Descriptor: XD - Extra Dry

Description

Bone dry Riesling, such as this one, is a style that is becoming increasingly admired throughout the world, not to mention within Germany itself.

Tasting Note

Cask sample. RS 4 g/l. Broad and spicy. Lively stuff. Racy and very precise. Firm finish. Very long. Score - 16.5 (out of 20).

And then we share the

**PIERRE HENRI MOREL SIGNARGUES CÔTES DU RHÔNE-
VILLAGES 2010**

VINTAGES 277038 | 750 mL bottle



Pierre Henri Morel Signargues Côtes Du Rhône Villages 2010,

Price \$ 15.95

Made in: Rhône, France

Style: **Medium-bodied & Fruity**

Wine, Red Wine

13.5% Alcohol/Vol.

Varietal: Blend - Other

Sugar Content: 4 g/L

Sweetness Descriptor: XD - Extra Dry

Tasting Note

This is a very ripe, soft and generous young red from an estate located in Chateauneuf-du-Pape. It's a grenache, syrah, carignan blend that behaves like a super-ripe chocolaty syrah. Look for prune, licorice, chocolate and herbals aromas and flavours. A bit hot on the finish; the length is very good to excellent. Quite delicious. Score: 90

A very stylish red, this displays dark plum and black cherry fruit melded perfectly with black tea and melted licorice notes. Stays silky and refined through the iron-tinged finish. Grenache, Syrah and Mourvèdre.

SEBASTIANI MERLOT 2007
VINTAGES 219162 | 750 mL bottle



Price \$ 17.00

Made in: California, USA
Style: **Medium-bodied & Fruity**
Wine, Red Wine
13.5% Alcohol/Vol.

Varietal: Merlot
Sugar Content: 6 g/L
Sweetness Descriptor: XD - Extra Dry

Tasting Note

A solid value for a nicely developing Merlot. It shows fresh cherries and currants along with notes of fruit leather and cured meat, all embroidered by subtle mocha and vanilla spice. Medium bodied with a silky texture, integrating tannins and a fruity core. Some lifted raspberry and baking spices add further intrigue on the finish.

Bold aromas of blackberry, blueberry, sandalwood and dried herbs. The palate is a ripe, concentrated mélange of black fruits laced with vanilla and hints of mocha. The wine finishes fairly soft with just enough tannin to frame the generous fruit.

SOL DE ANDES RESERVA ESPECIAL CHARDONNAY 2009
VINTAGES 254326 | 750 mL bottle

A SOL DE ANDES RESERVA ESPECIAL SYRAH 2008 was picked up by mistake in place of the Chardonnay.

SOL DE ANDES RESERVA ESPECIAL SYRAH 2008

VINTAGES 274159 | 750 mL bottle

Price \$ 17.95

Made in: Colchagua Valley, Chile

By: Agricola Y Comercial Santacamila Sa

Wine, Red Wine

14.5% Alcohol/Vol.

Varietal: Syrah/Shiraz

Sugar Content: 5 g/L

Sweetness Descriptor: XD - Extra Dry

Tasting Note

Smoke, game spice box, lavender, and blueberry; concentrated with structure; drink 2012-2020. Score - 90.

(Bottle looks the same but content is different)

By then we have no pain and just keep drinking. We can only remember wine and food. When I look at the wine pictures, I realize somehow I also picked a Zinfandel instead of the merlot. So this whole scheme of wine and food matching is detoured to the South Bend.

I apologize for such mistake yet everyone was happy. The moral of the story is: You can always find happiness amongst confusion.

I am going to get new glasses and a new brain.