

# WINE #1

## MELON B

Domaine de la Pepiere 'La Pepie' - France - Loire - Muscadet

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is pale straw/lemon in color.

#### NOSE

This wine has moderate intensity on the nose.

Fruit notes are citrus-heavy (lemon, lime, orange) along with some green apple and a touch of melon.

There are white flowers (chamomile) and tea-like aromas.

There is a wet stone, salinity, adding freshness to the nose.

There is a touch of biscuit or toasty quality to the wine indicating possible lees.

There are no tertiary notes. The wine appears youthful.

#### PALATE

This wine is bone dry.

It has similar tasting notes as on the nose, with lots of citrus fruit and salinity. The fruit condition is tart on the palate.

The body of the wine is light to medium.

Alcohol is medium.

Acid is medium (+) to high.

#### CONCLUSION

This wine is fresh and vibrant. Due to its mineral quality, tart fruit condition, and high acid, I would put this in a cool to moderate climate in France, Germany, Austria, or Spain!

Varieties could include Melon B, Gruner Veltliner, and Albariño;

This wine is not Albariño because Albariño is more aromatic, showing more fruit and floral notes. Albariño is typically fuller in body, with more phenolic grip on the palate.

This wine is not Gruner Veltliner because there is often more stone fruit and a white pepper/vegetal quality to Gruner. Gruner is all around more savory. Gruner also doesn't have as intense leesy/bready notes and is slightly more phenolic and textured.

This wine is Melon B, from France, from the Loire Valley, from Muscadet!



THE  
GRAPE  
GRIND

# WINE #2

## PINOT GRIS

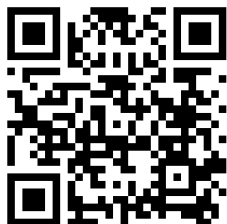
Albert Mann - France - Alsace

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is medium lemon/yellow in color.

#### NOSE

This wine has moderate to moderate (+) intensity on the nose. Fruit notes are ripe and lead with stone fruits (peaches, apricots), with some rich citrus (lemon, orange), and a touch of yellow apple and pear.

There are subtle floral notes (honeysuckle) a touch of honeycomb, and wet stone (flinty) minerality, and just a hint of ginger spice.

The wine appears relatively youthful.

#### PALATE

This wine is dry.

It has similar tasting notes as on the nose, with lots of fruit notes, freshness, and texture.

The body of the wine is medium (+).

Alcohol is medium to medium (+).

Acid is medium to medium (+).

The wine shows a good amount of phenolic bitterness (grip).

#### CONCLUSION

This wine is bright, but also rich and textured. Due to its somewhat smoky mineral quality and tart fruit condition, I would put this in a cool to moderate climate in France or Spain!

Varieties could include Pinot Grigio, Chardonnay, and Chenin Blanc;

This wine is not Chenin Blanc. Chenin would have more of a bruised (funky) fruit condition. It would also be much higher in acid and show no phenolic bitterness.

This wine is not Chardonnay because Chardonnay is typically more neutral in fruit character. Chardonnay is also typically fuller-bodied with less phenolic grip. It can be more likely to show oak influence or malolactic along with lees.

This wine is Pinot Gris from France, from Alsace!

# WINE #3

## MERLOT

L'Ecole No. 41 - USA - Washington - Columbia Valley

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is medium ruby in color.

#### NOSE

This wine has moderate intensity on the nose.

The fruit is red, black, and blue (cherry, plum, and blueberry).

The fruit smells ripe.

There are purple flowers and sweet green herb.

There is rich potting soil freshness.

There is coffee, chocolate, and spice indicating oak.

The wine appears relatively youthful.

#### PALATE

This wine is dry.

It has similar tasting notes as on the nose, with a lot of fruit and oak. There is slight earth but it's mostly fruit-driven.

The body of the wine is medium to medium (+).

Alcohol is medium to medium (+).

The acid is medium.

Tannin is medium to medium (+).

The wine is smooth.

#### CONCLUSION

This wine is rustic, but also rich and fruity. Due to its ripe fruit condition and use of oak, I would put this in a moderate to warm climate in the USA, Argentina, or Australia!

Varieties could include Malbec, Merlot, and Cabernet Sauvignon (among many others);

This wine is not Cabernet Sauvignon because it would have more black fruit and slightly more complexity. Cabernet Sauvignon would be higher in acid and tannin and typically show more "green" pyrazine notes.

This wine is not Malbec because, even though the fruit quality is ripe, it's more intense in Malbec (almost liquored). Malbec would typically show more body and also can be more purple in color.

This wine is Merlot, from the USA, from Washington, from Columbia Valley!



THE  
GRAPE  
GRIND

# WINE #4

## CABERNET SAUVIGNON

Chateau Mongravey - France - Bordeaux - Margaux

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### BOTTLE



### VIDEO REVEAL



### DEDUCTION

#### SIGHT

This wine is medium purple in color.

#### NOSE

This wine has moderate (+) intensity on the nose.

The fruit is mostly black, with a hint of red (blackberry, black raspberry, cherry). The fruit appears both "dried" and tart. There are dried purple flowers, green herbs, and a vegetal bell pepper quality.

There is cedar, vanilla bean, and spice from oak.

There are tertiary notes of forest floor, tobacco, leaves, prune, and fig.

#### PALATE

This wine is dry.

It has similar tasting notes as on the nose, with dark fruit, vegetal freshness, earth, and some age. Fruit stays dried and tart on the palate.

The body of the wine is medium (+).

Alcohol is medium to medium (+).

The acid is high.

Tannin is medium (+) to high.

#### CONCLUSION

This wine is dark, earthy, and complex. Due to its dried fruit condition, and high acid, I would put this in a cool to moderate climate in France, Italy, or Spain!

Varieties could include Merlot, Cabernet Franc, and Cabernet Sauvignon (whenever Merlot is a possibility). I typically include Cabernet Sauvignon with it).

This wine is not Cabernet Franc. Cab Franc would be lighter in color and body, with more red fruit notes. Cab Franc typically shows lighter tannin. It also typically has more green 'pyrazine' notes.

This wine is not Merlot, even though a lot of elements are similar. Merlot would have more red fruit, less minty/green notes, as well as less structure (lower acid, tannin, and body).

This wine is Cabernet Sauvignon, from France, from Bordeaux, from Margaux!