

WINE #1

PINOT GRIGIO

2021 Zenato - Italy - Veneto

BOTTLE



VIDEO REVEAL



DEDUCTION

SIGHT

This wine is pale straw/lemon in color. Hints of green. The wine appears youthful.

NOSE

This wine has moderate to moderate (+) intensity on the nose. Aromas and flavors are mainly simple and primary (fruit and floral).

Fruit notes are ripe but fresh. On the nose, there is a lot of fruit including citrus (lemon lime/orange) stone (peach) and tropical (melon/pineapple). Outside of fruit is subtle yellow floral notes and fresh wet stone minerality. No signs of oak or malolactic, or tertiary (aged notes).

PALATE

This wine is dry.

It has similar tasting notes as on the nose, showcasing mostly fruit, flowers, and minerality.

The body of the wine is medium (-).

The alcohol is medium.

The acid is medium (+).

The wine has some phenolic grip on the palate.

CONCLUSION

Comparable varieties could include: Albarino and Gruner Veltliner.

This wine is not Gruner Veltliner. Gruner would have less floral notes and more green/peppery aromas and flavors. Gruner would also typically show a little more complexity (less simple) with less phenolic bitterness.

This wine is not Albarino. Albarino would also have a little more complexity (more aromas/flavors) with more aromatic/ flavor intensity. It would also be slightly higher in acidity with a slightly rounder mouthfeel (from lees). I find Albarino to show a bit more saline (sea breeze) quality as well.

WINE #2

PINOT GRIGIO

2021 Alois Lageder - Italy - Alto-Adige

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 fresh. On the nose, there is citrus (lemon/orange) orchard (green apple) and slight stone (apricot) and tropical (melon/pineapple).

The wine has more intense white floral notes (citrus blossom), and wet stone, along with smoky minerality. There is a bit of toast biscuit notes and a hint of almond skin.

PALATE

This wine is bone dry.

It has similar tasting notes as on the nose, showcasing high intensity of citrus, orchard, white flowers.

The body of the wine is medium.

The alcohol is medium.

The acid is medium (+) to high.

The wine is slightly round in texture.

CONCLUSION

Comparable varieties could include: Albarino and Chenin Blanc

This wine is not Albarino. Albarino would show more fruit on the nose. It would also have slightly more flavor complexity as well as more textural mouthfeel and slightly fuller body. I find Albarino to show a bit more saline (sea breeze) quality as well.

This wine is not Chenin Blanc. Chenin would have more of a bruised fruit quality and would show less citrus and more orchard fruit. Chenin Blanc would also be much higher acidity and less phenolic influence.

WINE #3

CORVINA

2022 Tommaso Bussola - Italy - Veneto - Valpolicella Ripasso

BOTTLE



VIDEO REVEAL



DEDUCTION

SIGHT

This wine is medium ruby in color.

NOSE

This wine has pronounced intensity on the nose. There is rich red fruits (cherries, raspberries) they are dried and slightly 'pie like' there is also a sweet potpourri of purple flowers. There is a touch of red or black pepper and licorice. Oak is evident, with vanilla, caramel, and baking spice. There is a bit of leather and earth to the wine as well.

PALATE

This wine is dry.
It has similar tasting notes as on the nose, showcasing rich overripe to dried red fruits and oak notes.
The body of the wine is medium (+).
The alcohol is medium (+).
The acid is medium (+) to high.
Tannin is medium to medium (+).

CONCLUSION

Comparable varieties could include: Sangiovese and Tempranillo

This wine is not Tempranillo. Tempranillo can have dried fruit, but it usually doesn't appear as overripe. Tempranillo will have slightly lower acidity, slightly higher tannin, and is typically influenced by more intense new oak. Tempranillo will often give more tertiary (leather/forrest floor) notes.

This wine is not Sangiovese. Sangiovese often shows a wider range of fruit (more black fruit in the mix). Sangiovese is less dried in fruit quality and also shows more of a savory character. Often higher in tannin as well.

WINE #4

SANGIOVESE

2022 Avignonesi - Italy - Tuscany - Vino Nobile di Montepulciano

BOTTLE



VIDEO REVEAL



DEDUCTION

SIGHT

This wine is medium ruby in color.

NOSE

This wine has pronounced intensity on the nose. There is mostly red fruits (cherries, plums) that smell both ripe and fresh. There is also fresh purple flowers and Mediterranean herbs and tomato leaf. Potting soil, leather, tobacco, and cedar notes are also prominent.

PALATE

This wine is dry.
It has similar tasting notes as on the nose, showcasing red fruits and rustic herbal notes.
The body of the wine is medium.
The alcohol is medium to medium (+).
The acid is high.
Tannin is medium (+).

CONCLUSION

Comparable varieties could include: Nebbiolo and Tempranillo

This wine is not Tempranillo. Tempranillo usually shows more dried fruit and leather notes and much less herbal notes. Tempranillo will have slightly lower acidity, and tannin, and is typically influenced by more intense new oak.

This wine is not Nebbiolo. Nebbiolo is typically more floral vs herbal. Nebbiolo will be more pale in color with very grippy tannin.