

WINE #1

GRÜNER VELTLINER

Nikolaihof - Austria - Wachau

BOTTLE



VIDEO REVEAL



DEDUCTION

SIGHT

This wine is pale straw/lemon in color.

NOSE

This wine has moderate intensity on the nose. Orchard fruit like (green apple) and citrus (lemon/lime) are leading, with some slight melon notes. There are subtle floral notes (honeycomb), and sweet herbs, sage, chive, + endive. There is a wet stone minerality, along with some spice (white pepper) at the end.

PALATE

This wine is dry.

It has similar tasting notes as on the nose, with a lot of citrus and fresh herbal flavors. The fruit condition is tart leading to a possibly cool to moderate region.

The body of the wine is medium.

Alcohol is low to medium.

Acid is medium (+).

CONCLUSION

This wine is fresh and vibrant. Due to its mineral earthy quality, tart fruit condition, and high acid, I would say this is a cool-moderate climate.

Varieties could include Albariño, Grüner Veltliner, and Sauvignon Blanc;

This wine is not Sauvignon Blanc because this wine has more orchard fruit, whereas SB would have more citrus and tropical. Also, the 'green' notes are more herbal and chive-like, whereas in Sauvignon Blanc, I get more bell pepper.

This wine is not Albariño because (although structurally similar) Albariño usually has more fruit on the nose and is more floral than herbal. Albariño is also slightly more leesy or 'bready' in style, which I don't get on this wine.

This wine is Grüner Veltliner from Austria!



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WINE #2

GEWURZTRAMINER

Albert Mann - France - Alsace

BOTTLE



VIDEO REVEAL



DEDUCTION

SIGHT

This wine is medium lemon in color. It has some hints of gold.

NOSE

This wine has high intensity on the nose.

Fruit notes are mostly stone (peach/apricot) and tropical (pineapple/lychee), citrus (mandarin orange). The fruit smells ripe almost like canned fruit/fruit cup.

The wine has floral notes like orange blossom and rose, along with a honeyed quality. There is subtle spice (cinnamon/clove/apple pie spice).

PALATE

This wine is off-dry.

There is a residual sweetness. It has similar tasting notes as on the nose, with exotic fruit, flowers, and spice. The fruit is riper on the nose than on the palate.

The body of the wine is medium (+).

Alcohol is high.

Acid is medium (-) to medium.

There is a slight phenolic grip to the wine.

CONCLUSION

This wine is rich, full, and highly aromatic. Due to the ripe fruit and lower acid, I would put this in a moderate to warm or sunny climate.

Varieties could include: Torrontes, Gewurztraminer, and Viognier

This wine is not Torrontes. Torrontes would have higher acid and taste lighter/less viscous. Torrontes has more of a 'grapey' aroma vs tropical fruit and often has a more musky or "soapy" aroma.

This wine is not Viognier. Viognier would have higher acid. Viognier would have more body and typically show more oak influence. Viognier typically has ripe fruit, but not a canned fruit quality.

This is a Gewurztraminer from Alsace, France.



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WINE #3

CABERNET FRANC

Bernard Baudry - France - Loire Valley - Chinon

BOTTLE



VIDEO REVEAL



DEDUCTION

SIGHT

This wine is medium purple in color.

NOSE

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

The fruit notes are mostly red (raspberry, cherry, and plum). The fruit smells tart, possibly dried and there is a green bell pepper note that is very noticeable! There is also a little graphite, tobacco, leather, and olive.

PALATE

This wine is dry.

It has similar tasting notes as on the nose, with tart red fruit, minerality, and fresh-cut green bell pepper!

The body of the wine is medium.

Alcohol is medium.

Acid is medium (+).

Tannin is medium.

CONCLUSION

This wine is bright and fresh. It's likely from a cool to moderate climate with its tart fruit, earthy notes, and high acid.

Varieties could include Carménère, Cabernet Franc, and Merlot;

This wine is not Merlot because the fruit quality in Merlot is much more ripe with more balanced black and blue fruit. I would also expect much less bell pepper/vegetal quality in Merlot, as well as less acid.

This wine is not Carménère because although they share a bell pepper note, Carménère typically shows a fuller body, deeper color, lower acidity, and riper fruit!

This wine is Cabernet Franc from France, from the Loire Valley, from Chinon!

WINE #4

CARMÉNÈRE

Lapostolle - Chile - Rapel - Colchagua

BOTTLE



DEDUCTION

SIGHT

This wine is medium to deep purple. You can just barely see through the wine.

NOSE

This wine is dry.

It is medium (+) in aromatic intensity.

The fruit is mostly dark (with some red) and also ripe (kind of jammy) blackberry, black cherry, plum, and blueberry.

Outside of fruit, there is an intense green element that screams green bell pepper or herbs/pine. Also some savory olive/tobacco as well as dark chocolate and baking spice.

PALATE

This wine is dry.

It has similar tasting notes as on the nose, with a lot of dark fruit, bell pepper, and oak.

The body is medium (+).

Alcohol is medium (+) to high.

Tannin is medium (+).

The acid is around medium.

CONCLUSION

Overall this wine is big, bold, fruity, and ripe with some green elements. The ripe fruit and higher alcohol lead to moderate to warm region, and this seems like a variety that would belong to the Bordeaux family of grapes.

Varieties could include: Cabernet Sauvignon, Cabernet Franc, and Carménère.

This wine is not Cabernet Franc. Cab Franc would typically have a lighter body and higher acid. It would also be more red fruit leading.

This wine is not Cabernet Sauvignon, although similar in flavors, Cabernet Sauvignon would show more acid and more tannin and typically less intense pyrazine notes. (Carménère is known to have the highest concentrations).

This is Carménère from Chile!

VIDEO REVEAL



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