




LIZ & RANDY'S

Tasting Notes & Pairings

Kit 2 | Spring 2023



We hope you enjoyed your blind wine tasting journey with us!

Inside this guide you'll find our tasting notes and suggested food pairings, along with notes from the winemaker. Check out the tasting wheel print out on the last page, too.

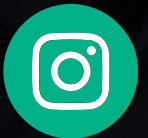
WE WANT TO HEAR FROM YOU

Connect with us on social media [@sipnsamplewines](#) and tag us with [#sipnsamplewines](#). Tell us what you want to learn about wine tasting, making and everything in between.

CHEERS,

Liz + Randy

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WINE 1

ALCOHOL 13.5%

Pinot Grigio



WHAT WE SEE

Clear Green Tone
Crisp and Fresh



AROMAS + FLAVORS

Orange Citrus Lemon

Bergamot Green Apple
Pear



Good acidity Melon
Very Fresh

FROM THE WINEMAKER

Aeromantic notes of lime and white grapefruit. light-bodied fruity and simple. Green apple and green melon throughout the palate showing a bit of reduction. A neutral finish with mellow acidity and a touch of bitterness completes this lean refreshing wine.



SUGGESTED PAIRINGS

- Fresh salad topped with nuts, dried fruit and soft cheese
- Light pasta



Somm Speak

Many people think Pinot Grigio is from Italy but it was actually born in **Burgundy, France** where it's down as Pinot Gris. **Gris means grey in french.** That's because this grape's skin has a bluish-grey color to it.



WINE 2 ALCOHOL 13.7%

Viognier



WHAT WE SEE

Sunshine in a Glass

Yellow Color



AROMAS + FLAVORS

Apricot

Ripe Yellow Peaches

Honey

Floral Sweetness

White Flowers

Oily quality

Medium Acidity



SUGGESTED PAIRINGS

- Fresh mango
- Salmon
- Shellfish
- Buttery noodles
- Pasta with touch of cinnamon or nutmeg
- Peach salad

FROM THE WINEMAKER

Floral aromas mixed with fruit and grass notes. Medium bodied citrus and honeysuckle flavors. Basic citrus and flinty mouthfeel along with flavors of orange and tangerine. The finish is sharp yet enjoyable with pineapple flavors that linger.



Somm Tip

Viognier is a rich and full-bodied white wine that's perfect for warm, sunny days.



WINE 3 ALCOHOL 13.8%

White Blend

45% CHARDONNAY 5% CHENIN BLANC
45% SAUVIGNON BLANC 5% VIOGNIER



WHAT WE SEE

Gold Bright Yellow Color
Stronger legs on the side of the glass



AROMAS + FLAVORS

Tangerine Sunflowers



Hay Golden Apple

Overripe lemon



Honey



SUGGESTED PAIRINGS

- Fish and shellfish
- Potato dishes
- Medium to soft cheeses

FROM THE WINEMAKER

A bouquet of caramel and toasted marshmallow. Rich body and mouthfeel with a bit of sweetness to create a crowd pleaser. Butterscotch mixed with exotic fruit crate this intriguing blend. The French oak adds hints of vanilla to the finish which is complemented by the well-rounded acidity.



Somm Tip

Why do winemakers create blends?

A winemaker is first blending different flavors together to create balance and harmony in a wine. After that? It's more about personality and character. Every blend is unique, but every grape has its place.



WINE 4 ALCOHOL 12.3%

Rosé

100% PINOT NOIR



WHAT WE SEE

Blush color
Pink



AROMAS + FLAVORS

Orange *Strawberry*
Citrus



Fruity
Great texture
Hugs the tongue



Blood orange

FROM THE WINEMAKER

This salmon-colored light rose has aromatics of lean dried red fruit. Strawberry, underripe watermelon and zesty citrus rind hold through the palate. The minerality and concrete like mouthfeel add to the slightly tight finish.



SUGGESTED PAIRINGS

- Burrata
- Charcuterie
- Richer salads
- White pizza
- Spicy greens



Somm Tip

What gives Rosé its pink color? The inside of red grapes are white, so Rosés get their pink color from the skin contact during the winemaking process.



WINE 5 ALCOHOL 13.8%

Pinot Noir



WHAT WE SEE

Light Red



AROMAS + FLAVORS

Cranberry
Red Raspberry
Sweet black cherry
Herbaceousness
Black and red fruit
Prickly tannins



SUGGESTED PAIRINGS

- Pork chops
- Lighter poultry
- Scalloped potatoes

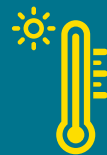
FROM THE WINEMAKER

Fresh and well balanced. Notes of black cherry, licorice, and earthiness. Full in body yet subtle and approachable. Chalky tannins with elevated acidity. A glossy mouthfeel that has a lengthy finish of jammy fruit and smoked oak.

Somm Tip



Pinot Noir grown in a cooler climate will usually have a longer ripening period, and more time to develop acid.



Pinot Noir grown in a warmer area will ripen more quickly, and develop sugar a lot faster than it will acid.



WINE 6 ALCOHOL 14.2%

Red Blend

60% CABERNET
20% MERLOT

15% GRENACHE
5% SYRAH



WHAT WE SEE

Dark red



AROMAS + FLAVORS

Juicy Red Fruit



Good grip, decent acid Cherry



*Blue flowers Plum
Purple flavor*



SUGGESTED PAIRINGS

- Filet mignon

FROM THE WINEMAKER

Aromas of dark fruit, chocolate and ripened plum. The body is concentrated and intense with smooth tannins. The palate is filled with boysenberry, and complemented hints of toasted almonds with a pleasant vanilla accent. The savory mouthfeel combined with rich and semi-sweet fruit flavors makes for silky refined finish.



Somm Speak

"PURPLE FLAVOR"

Sommeliers like to use unique words when talking about wine. It's not uncommon to use colors, textures to describe the flavors and aromatics.

PRINT YOUR OWN TASTING WHEEL!

