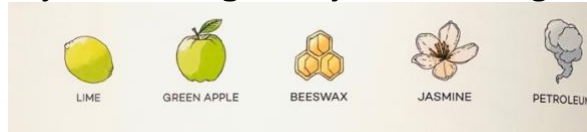


Mimi Sadoshima

Pink House general wine notes and wines by the glass

COMMON WHITE GRAPES/WINES

Riesling - dry to sweet, light body, *aromatic, high acidity*



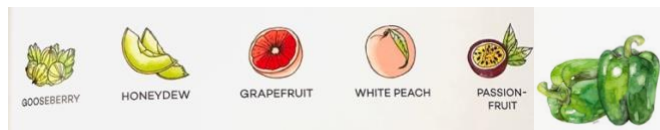
- Citrus, orchard fruit, floral, petrol (& tropical notes in warm climates)
- Off-dry pairs well with spicy foods, seafood, and lighter meats

Pinot Grigio - dry to sweet, light body, *not aromatic, med+ acidity*



- white peach, lemon zest, melon, almond, minerality, apple/pear,
- Pairs well with white meats, seafood, foods cooked with fruits

Sauvignon Blanc - dry, *light body, aromatic, med+ to high acidity*



- green fruits, citrus, stone fruit, tropical fruit, herbaceous notes
- Pairs well with herbal sauces, goat cheese, light meats

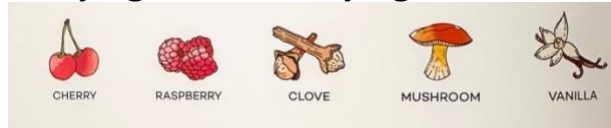
Chardonnay - dry, *medium to full body, not aromatic, med acidity*



- apple, tropical fruits, vanilla from oak aging, butter from MLF
- Style can be crisp and mineral (unoaked) to buttery and creamy
- Pairs well with fried foods, creamy foods, and rich seafoods

COMMON RED GRAPES/WINES

Pinot Noir – dry, light to med body, light to med tannins, med+ to high acidity



- Red fruits, baking spice, earth, vanilla from oak aging
- Pairs well with duck, chicken, pork, mushrooms

Merlot – dry, med to full body, med to med+ tannins, low to med acid



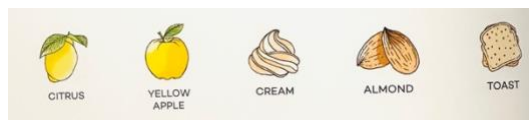
- Red, black, & blue fruits (can be jammy), chocolate, mint and eucalyptus notes, vanilla from oak aging
- Pairs well with pork, mushrooms, short ribs

Cab Sauvignon – dry, med+ to full body, med+ to high tannins, med+ acidity



- dark red and black fruits, cedar and baking spice from oak aging, graphite, bell pepper
- Pairs well with rich, fatty meats and sauces

CHAMPAGNE – high acid, light body, dry to sweet, bubbly



- Grapes: Pinot noir (red grape), chardonnay (white), pinot meunier (red)
- Citrus, yellow apple, cream from lees aging & MLF, almond, toast from lees aging
- Pairs well with anything, and especially things that are salty and fried

WINES BY THE GLASS

SPARKLING WHITE WINE

Angelini Prosecco (Veneto, Italy) – light & crisp, prosecco has larger bubbles and is more fruit forward than cava or champagne, made differently than champagne

Casteller Cava (Catalonia, Spain) – cava has smaller bubbles than prosecco but slightly bigger bubbles than champagne, more fruit forward than champagne but less fruit forward than prosecco, made in the same style as champagne but with Spanish vs French grapes

French Blue Cremant (Bordeaux, FR) – crémant is made in the same style and with same grapes as champagne, more fruit forward than champagne

Collet Brut Champagne (Champagne, FR) – champagne comes from the Champagne region in France, it is crisp and mineral forward with toasted brioche notes, it has fine bubbles and a delicate mousse (bubbles that form on the surface of champagne)

ROSE

Sparkling - Naveran Cava Brut Rose (Penedes, Spain) – red fruit, citrus, florals, creamy

Still - Roseblood (Provence, FR) – red fruit, orange zest and pith, pepper

Moret Braelynn Rose (St. Lucia Highlands in Monterey County) - made from only PN grapes and has watermelon, raspberry, and sweet basil. This is a deeper salmon hue than Roseblood and more full-bodied and fruit forward vs. Roseblood.

CHARDONNAY

California Chardonnays will be more buttery and oaky than either FR or S.Africa

Bravium (Russian River Valley, CA) – Russian river is cooler than Napa and rest of Sonoma because of a gap in the mountains that funnels cool air inward (the Petaluma Gap), this wine is less buttery/oaky than the S&E or the Mondavi, it has lemon zest, green apple, pineapple, fresh acidity and crispness

Sonoma Cutrer Les Pierres (Sonoma Coast, CA)– key lime, melon, lemon zest, minerality, select barrel from the acclaimed Les Pierres Vineyard, which is located at the southern end of the Sonoma coast appellation

Mondavi (Napa Valley, CA) – Napa is warmer than Russian River or Sonoma, this wine has apple, pear, vanilla, baking spice, and a creamy and buttery texture

Chardonnays from France are more mineral, bright, and zesty with less oak influence than CA Chardonnays, and FR has a cooler climate in general

Lamblin & Fils (Burgundy, FR) – zesty, tart green apple & lemon, minimal oak

Concrete and Clay is mostly unoaked so it is a leaner, more crisp wine

Concrete & Clay (Stellenbosch, S.Africa) – pear, apple blossom, citrus

SAUVIGNON BLANC

The CA SB will have more focus on fruit than either FR or NZ

Bernardus (Monterey, CA) – slightly richer than the Charles Krug with notes of lime, peach, guava, and mango

Charles Krug (Napa, CA) – more crisp than the Bernardus with notes of grapefruit, lemon, guava, and pear

SB from FR and NZ will have more distinct minerality than CA SB

Villa des Anges (Languedoc, FR) - citrus, tropical fruit, distinct minerality

St Clair (Marlborough, New Zealand) - grapefruit, citrus, bell pepper, lingering jalapeno spice, distinct minerality

WHITE VARIETALS

Pinot Grigio Maso Canali (Trentino, Italy) - apricot, almond, tropical fruit

Riesling Schloss Vollrads Kabinett (Oestrich-Winkel, Germany) - balanced acidity, light, delicate, crisp green apple, honeycomb, off dry

Moscato Piazzo (Piedmont, Italy) - sweet, light, semi-sparkling, peach, apricot, orange blossom

Albarino La Cana La Cana (Galicia Spain - Rias Baixas) - peach, nectarine, grapefruit, salinity, mouthwatering acidity, mineral undertones

CABERNET SAUVIGNON

Bolder Tannins

Milbrandt (Columbia Valley, Washington) - ripe black fruits, spiciness at the end, full body

Ceibo (Mendoza Valley, Argentina) - currant, plum, tobacco leaf, spice, dense & polished tannins, more savory notes than the Milbrandt

Softer Tannins

Denner New Colossus Cabernet (Paso Robles, CA) - full bodied, tart dark berries, licorice, cinnamon cola, cedar, integrated tannins, crisp acidity

75 Wine Co (Mendocino, CA) - ripe strawberry, juicy blackberry, dark chocolate, medium body

Post & Beam (Napa Valley, CA) - quintessential Napa Cab, raspberry compote, botanicals, baking spice, clove

PINOT NOIR

France – most crisp with earthy undertones

Frederic Esmonin (Burgundy, France) - cherry, strawberry, mushroom/earth notes

California – most fruit forward

Knuttel Family “Bill’s Hidden Track” (Sonoma Coast, CA but Burgundian Style) - raspberry, strawberry, plum, violet, focused tannic finish

Diora (Monterey, CA) - chocolate covered cherries, licorice, wild sage

Au Bon Climat (Santa Maria Valley, CA) - dried cherry, cranberry, rose petals, cedar, hint of leather & dark chocolate

Oregon – balance between California and French Styles

Bloomhouse Argyle (Willamette Valley, Oregon) - red cherry, dark fruit, earthy undertones

MERLOT

France

Clos Sainte Anne Merlot (Bordeaux) –plum, dark cherries, blackberries, warm baking spices, cedar, structured tannins

California

NorthStar (Columbia and Walla Walla Valley, Washington State) –blackberry, raspberry, cherry, dark chocolate, lush, rich, and velvety

Goldschmidt (Alexander Valley, CA) - raspberry, blueberry, cocoa beans, cherries, sage pepper

RED VARIETALS/OTHER REDS

Red Blend Allegrini Palazzo Della Torre (Veneto, Italy) - dried dark cherries and blackberries, slightly tart

Malbec Trivento Golden Reserve (Mendoza, Argentina) - plum, blackberry, dark cherry, licorice, hint of spice, herbs, minerality, fine tannins

Tempranillo Torremoron (Ribera del Duera, Spain) - fresh black and blue fruits, pepper, smoky minerality, crisp, slightly tart

Il Bruciato “Super Tuscan” (Bolgheri, Italy) - black, blue, and violet fruits, rich, smooth, full body, savory undertones

Kumusha Cabernet Cinsault (Slanghoek, Western Cape South Africa) - strawberry, pomegranate, plums, mulberries, subtle tannins, dry grippy finish

Stolpman La Cuadrilla (Santa Ynez Valley, CA) - red cherry, lavender, plum, pepper, subtle tannins

DRY WHITE WINES (pretty much any SB but looking at diff categories...)

- Villa des Anges, France – citrus, tropical fruit notes
- Albarino – peach, grapefruit, minerality, salinity
- Concrete and Clay – pear, apple, citrus

SWEET WHITE WINES

- Riesling (Carl Graff or the Schloss) -
- Moscato
- Icewine
- Sauternes

SWEET RED WINES

- All Ports
- Madeiras: Boston Bual, New York Malmsey

FRUIT FORWARD RED WINES **note fruit forward is not the same as sweet*

- Brady Merlot – plush dark fruits
- Argyle Bloomhouse Pinot Noir – bright red fruits
- Post and Beam - ripe fruits and berries with baking spice notes