



**New Year's 2010
Champagne & Sparkling Wine Celebratory Tasting Maneuvers**

<u>Brand</u>	<u>Country of Origin</u>	<u>Price</u>	<u>Tasting Notes</u>
GRANDIAL	France	\$8-10	Light, creamy, and Expansive. Middle of the Road in taste.
MARTINI & ROSSI ASTI	Italy	\$9-12	Muscato grapes yields a fruity, sweet, delicious taste. You can never go wrong with a bottle of M&R Asti.
KORBEL BRUT	Sonoma, USA	\$11-13	Straw in color. Dry, tinge of sourness on the palette yet crisp.
KORBEL SWEET BRUT	Sonoma, USA	\$11-13	A bit of Zinfandel grape gives this beauty A pinkish color. Smooth, tasty, light and "dandy"! <i>Cigar Dave 5-Star Selection.</i>
FREIXENET GORDON NEGRO BRUT	Spain	\$9	Yeasty flavor on the nose. Tart with nice notes of fruit. Some bite on the way down.
MOET & CHANDON IMPERIAL	France	\$30	Yeasty with no fruitiness on the nose. Some bite on the back of the palette.
VERDI SPUMANTE	Italy	\$4-5	For \$4.49 I had to give this sparkling wine a try. Zesty and "spritzer-like", with loads of sweet hints of apple, pear. Delightful!



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IRON HORSE CLASSIC VINTAGE BRUT	USA	\$33-35	Dry, bold, and rich. No bite whatsoever.
SCHRAMSBURG BLANC DE BLANC	USA	\$40	Tangy, rich, and notes of melon.
PERRIET-JOUET GRAND BRUT	France	\$35	Balanced, smooth, subtle on the fruit and sweetness.
BANFI ROSA REGALE	Italy	\$20-25	<p>This rose colored beauty is always the Grand Finale on the Annual Champagne/Sparkling Wine tasting--- and with good reason. It's a gem!</p> <p>Just the perfect levels of fruitiness with spectacular notes of raspberry. A great year-round bubbly to keep in your refrigerator year-round.</p> <p>Serve with dark chocolate for an experience that will keep the dames coming back for more! <i>Cigar Dave 5-Star Selection.</i></p>