



**2012 New Year's Champagne & Sparkling Wine Tasting Maneuvers Selections**

<u>Brand</u>	<u>Origin</u>	<u>Avg Price</u>	<u>Tasting Notes</u>
Exclusiv Moscato Rosé 	Moldova	\$10	The Moscato style of wine is hot in the marketplace. Fruity, expands in the mouth. No acidity.
Zonin Prosecco 	Italy	\$12	Pale in color. Very yeasty on the palate. A little "vanilla" in terms of character.
Martini & Rossi Asti 	Italy	\$10-12	This is the can't go wrong "go-to" sparkling wine when in a pinch or requiring a sparkling wine that will appeal to your guests. Sweet, refreshing, and delightful. It's always a winner.
Korbell Brut 	USA	\$15	American made. Light and crisp, sweet and bold at the same time. The acidity in this sparkling wine delivers a bit of bite on the palate.



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Perrier Jouët Grand Brut 	France	\$35	Fresh and light on the nose. Balanced and smooth with muted notes of sweetness. Ample bubblyness.
Schramsberg Blanc de Blanc 	USA	\$25	“White of Whites” using 100% Chardonnay grapes. Light straw In color. Definite kick on the Palate. Zesty and not overly Sweet.
Jaume Serra Cristalino 	Spain	\$8-10	Great price and similar in taste to the Schramsberg Blanc de Blanc but at one-third the price. Not overtly sweet. Very reminiscent of a pinot grigiot in taste.

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<p>Cupcake Prosecco</p> 	Italy	\$9	<p>Pale in color. Yeasty but more flavorful than the Zonin Prosecco. Pleasant and light.</p>
<p>Vueve Clicquot Brut</p> 	France	\$42-45	<p>Considered to be in the Gold Standard category of Champagnes, the Veuve is full-flavored and crisp. Blended with two-thirds black grapes for body, and one-third Chardonnay grapes for elegance.</p> <p>While the Veuve is great to serve on New Year's, it's also a delightful year-round accompaniment to any meal.</p> <p>Never a bad idea to keep a few chilled bottles on-hand at all times.</p>
<p>Banfi Rosa Regalé</p> 	Italy	\$16-25	<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>Big levels of fruitiness with spectacular notes of raspberry.</p> <p>Serve with dark chocolate for an experience that will keep the dames coming back for more!</p>