

Starling Castle Riesling



Tasting Notes

This semi-sweet Riesling is fresh, with a touch of citrus and pear with a fruity mid-palate and crisp acidity on an elegant finish.

Food Pairings

Pairs well with **salads, chicken, spicy dishes or fruit.**

Varietal(s)

100% Riesling

Region

Mosel-Saar-Ruwer, Germany

Vineyard & Winemaking Notes

the grapes are from the mosel-saar-ruwer region of germany. the steep south facing slopes and stony slate soils are ideal growing conditions for riesling. due to the steep slopes the vines are trained up 8 foot high wooden stakes and are harvested by hand. the grape harvest quantities per hectare are reduced to guarantee a selection of only top quality fruit. the grapes are then cold-fermented to capture the natural taste of the grapes. after fermentation, there is a second "selection" process to assure only the best wine of the lot is chosen, resulting in the highest quality riesling.

Reviews & Awards



2006 Riesling

BEST BUY German Wine Challenge 2007



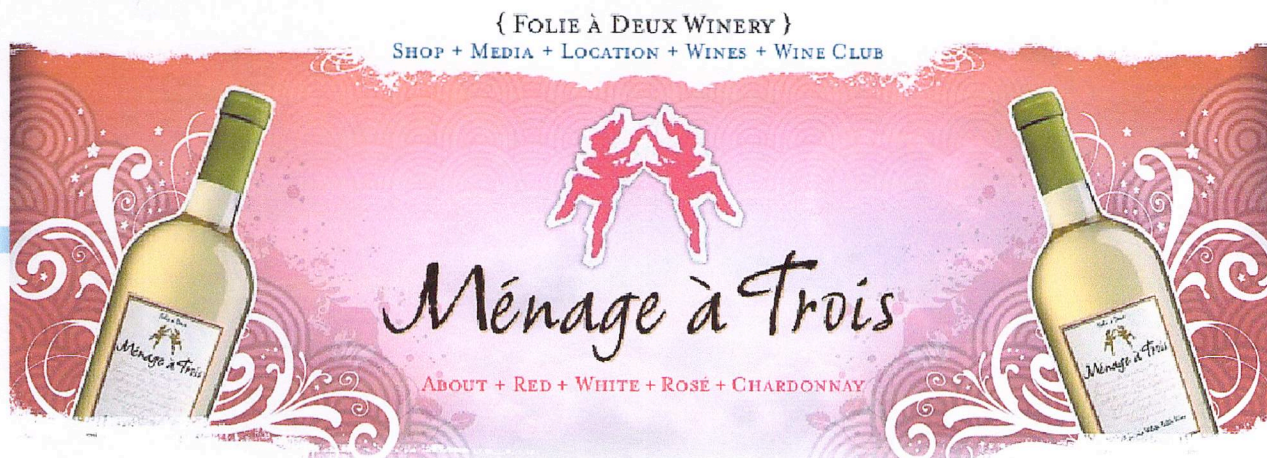
2006 Riesling

Silver Medal American Wine Society Wine Competition 2007



2007 Riesling

Gold Medal International Eastern Wine Competition 2008



ABOUT MÉNAGE À TROIS



NEW!!

Ménage à Trois Chardonnay!

Like its siblings, this Chardonnay is a true California ménage à trois:

- Fresh citrus aromas from Monterey County
- Lush tropical fruit flavors from Santa Barbara County
- Fine structure from Mendocino County

[DOWNLOAD THE FACT SHEET](#)

Coming soon to your local wine retailer.

The exotic, flowery and silky White Blend explores the promising relationship between Moscato, Chardonnay and Chenin Blanc. The Red Blend, with its rich, fruit forward profile, shows what happens when you introduce Zinfandel to Merlot and Cabernet. Rounding out the trio (because there just has to be three) is the Rosé Blend. There's no pretension and no pretense in this blend of Merlot, Syrah and Gewurztraminer - just a fruit-laden roller coaster ride.

These three wines are the result of bottling some passion, fun and a little excitement - all without breaking the bank.



CHECK OUT FOLIE À DEUX'S
SELECTION OF WINES

- ENTER -

FIND MÉNAGE À TROIS

- FIND -



Learn About Wine Wine Notes Forums Food & Wine RSS 30 Second Wine Advisor Contact Us

XML MY Yahoo!

SEARCH THIS SITE

LEARN ABOUT WINE

30 Second Wine Advisor

How To Taste Wine

Wine Tasting 101

Ask A Wine Question

INTERACTIVE

Wine Forums

Wine Chat

WINE NOTES

Garr's Wine Notes

Best Wines under \$15

Louis Jadot 2005 Beaujolais-Villages

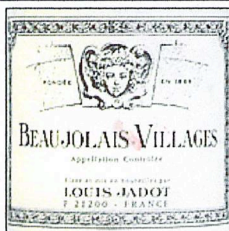
Louis Jadot
2005
Beaujolais-
Villages
(\$11.99)

This is a very dark reddish-violet wine, clear at the edge and almost black at the center. Its aromas and flavors are classic Beaujolais: Juicy strawberries and clean, "dusty" earthy notes, crisp and mouth-watering, refreshing and balanced. Fine Beaujolais, and about 30 minutes in the refrigerator brings it to a perfect serving temperature. US Importer: Kobrand Corp., NYC. (Aug 1, 2006)

FOOD MATCH: This summery red made a fine match with a light summer dinner of small portions of *caprese* (fresh tomato, fresh basil, creamy mozzarella and fruity olive oil) wrapped in bite-size prosciutto packets.

WEB LINK: <http://www.louisjadot.com/>

FIND THIS WINE ONLINE: [Wine-Searcher.com](#)



**wine
lovers
page**
www.wineloverspage.com

View the previous tasting note: [Sexto 2004 Terra Alta](#)

View the next tasting note: [Moillard 2004 Bourgogne Pinot Noir Tradition](#)

Cruise Vacation Specials

7-Night Cruise Specials From \$599 Hurry - Limited Availability!
Cruise.AmericasVacationCenter.com

Shop for Wine Online

Largest selection of wine online. Find the lowest prices available.
WineAccess.com

Enomatic Wine Systems

The world's # 1 Automated Wine Serving System - with NEW models!
www.ENomaticUSA.com

Ads by Google

Wine notes in 'shelf-hanger' format:

We publish Wine Lovers' Page tasting reports in the familiar "shelf-hanger" size and format, to make it easy for wine merchants or collectors to print them out, clip and post them where this wine is displayed. We do ask, however, that the WineLoversPage.com name, logo and URL be left intact, and that these reports be used with the specific wines rated, not different bottlings or vintages.

Our tasting policy:

All my wine-tasting reports are consumer-oriented. In order to maintain objectivity and avoid conflicts of interest, I accept no free samples from wineries or distributors, purchasing all the wines I rate at my own expense in retail stores.

All contents © copyright 1981-2010 by Robin Garr, www.WineLoversPage.com

Cliffwood Organic Works

McMANIS

FAMILY VINEYARDS

[Home](#) | [Our Wines](#) | [Winemaker](#) | [Press Releases](#) | [Bios](#)

[Trade & Media Tools](#) | [What's New](#) | [Contact Us](#) | [Reviews](#) | [Distributors](#) | [Site Index](#)

2008 Cabernet Sauvignon

Winemaking Notes

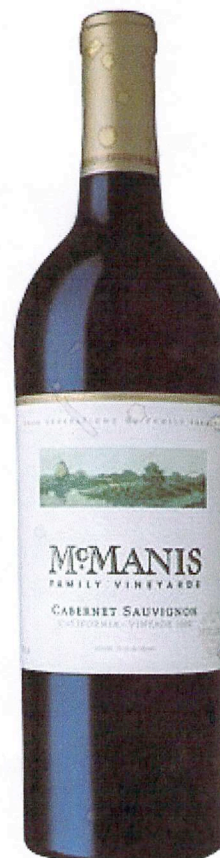
The fruit for the 2008 vintage was picked between September 13th and October 14th, 2008, with an average Brix at Harvest of 25.52. After 7-9 days of fermentation on the skins, the resulting wine was pressed and finished fermentation in Stainless Steel tanks. The wine was then aged on new and used French and American Oak for 4-6 months.

Tasting Notes

The 2008 Cabernet Sauvignon has a purple-red color with good depth and bright youthful hues. The aromas feature ripe blackberries, fresh boysenberries and plums. The wine's bouquet delivers cocoa powder, hazelnuts with a hint of smoke. On the pallet, flavors of succulent juicy olallie berries and creamy vanilla predominate and are joined by a waft of juniper. The flavors are supported by well integrated tannins that contribute to a long, smooth, and elegant finish.

Technical Data:

Alcohol:	13.5%
Total Acidity:	6.75g/L
pH:	3.5
Residual Sugar:	NA
Composition/Blend:	Cabernet Sauvignon and Petit Verdot
Appellation:	California
Fermentation:	Stainless Steel
Barrels:	New and Used French and American Oak
Cases Produced:	110,000



McManis Family Vineyards
18700 East River Road, Ripon, CA 95366
phone: 209-599-1186 fax: 209-599-1595

email us at: wine@mcmanisfamilyvineyards.com

© 2005 McManis Family Vineyards