

# THIS SATURDAY, NOVEMBER 13th, A *VERY SPECIAL* GORDON ALEXANDER, TERRIOR WINES, *COMPLIMENTARY* FINE WINE TASTING @ SAVOUR, CURATED ESPECIALLY FOR THE HOLIDAYS

**WHAT:** Join us this **Saturday, November 13th** for a specially-timed holiday complimentary wine tasting with wine merchant / owner of **Terrior Wines, Gordon Alexander**. **Gordon** will be pouring an eclectic selection of 7 wines, each with a story of their singular terrior representing: Spain, Austria, Bordeaux Fr., Paso Robles, Central Coast CA, Sierra Foothills, CA and a Portugal Madeira ...7 bottles that may be *new* to your palette. *As always, the tasting is elevated using our imported Riedel stemware.*

**WHY:** **A notable learning experience.** Terrior Wines work with winemakers that cherish their land, wines expressing the sense of place with minimal intervention in the vineyard and cellar. Most are organic, some biodynamic, all sustainable. Wines that are unique and individual as their makers.

**WHO:** wine merchant, **Gordon Alexander** together with Savor's Kathleen Morgan, have selected wines dedicated to the principle that *place matters*

**WHEN:** This Saturday, November 13th, from 2pm to 4pm at Savor

**HOW:** Saturday tastings are **complimentary**, as is parking behind the store with rear entrance.

*Saturday's Pourings include:*

**Stift Klosterneuburg NV Klostersekt Brut**, sparkling blend, Austrian, **Varietal:** Gruner Veltliner Sekt, Alc. 12%, **Tasting:** Pear-flesh and lemon scents, gentle fiz on the nose. A lovely backdrop of yeast counters the fruit freshness. The finish is dry, yeasty and refreshing, **Pairs well:** pre-dinner aperitif, accompany shellfish, hard cheeses and sushi **Rating:** Wine Magazine 89

**Hermann Moser, Gebling, Riesling 2015 - Austrian**, Alc. 12%, **Varietal:** Riesling, **Tasting:** Defines "green apple", faint hints of grapefruit zest, lemon characterise nose, secondary flavors honey and melon, fizzing with freshness, bracing acidity. **Pairs well:** pork loin, shellfish, spicy foods, cured meats, **Rating:** 89 Wine Magazine

**Carol Shelton Coquille Blanc - Paso Robles, Central Coast CA, 2019**, alc. 13.5% **Varietals:** Grenache Blanc, Viognier, Marsanne, Roussanne), **Tasting:** Aromas of peach, honey cake, Key Lime Pie yielding a ripe, nutty nose. Flavors of roasted orange, lemon tonic with a peach accent. **Pairs well:** soups, pasta, shellfish, poultry **Rating:** Wine magazine 91

**Chateau Benitey, Saint-Emillion, Grand Cru Bordeaux, 2016**, Alc. 14%, **Varietal:** Cabernet Franc, Merlot, **Tasting:** Benitey opens to aromas of cherries and blackberries laced with floral, tobacco and crushed stones together in the glass. Elegant medium body is densely structured,

underlined with minerality through the finish....a true expression of Saint-Émilion terroir. **Pairs well:** roast chicken, grilled pork, duck, sausage and soft cheese. **Rating:** Wine Magazine 90

**Omen Red Blend - Sierra Foothills, CA, 2019, Alc. 15%, Varietals:** Zinfandel, Petit Sirah, Barbera, Syrah, Grenache, Alc. 14.5%, **Tasting:** Dark crimson color, deep purple hues, Inky black cherry, black raspberry, licorice, clove on the nose; medium acidity, jammy, chewy tannins. A velvety texture black, fruit dominated. **Pairs well:** yes "burgers", grilled pork, grilled poultry, lamb, veal. **Rating:** Wine Spectrum 93, wine.com 90

**Ardevol Anjoli, Priorat blend, Spain, Catalunya, 2016, Alc.15%, Varietals:** Syrah, Merlot, Cabernet Sauvignon, Grenache, **Tasting:** Bold, structured and strong fruity nose. Black currant hue, fresh on the palate; concentrated rich, dark fruits some spice and licorice, silky texture meets lingering finish. **Pairs well:** grilled sausage, BBQ, short ribs, Mexican-America cuisine.

**Almas das Calçadas Rainwater Madeira - Portugal, NV, Varietal:** Tinta Negra, Alc. 19%, **Tasting:** Crisp, aromatic and delicately sweet with vibrant notes of vanilla, caramel, fig and walnut on both the nose and palate. Aged in French oak casks during 5 years. Very well balanced in sugar and acidity. **Pairs well:** quintessential aperitif with sharp cheddars, charcuterie, **Dessert:** cheesecake, creme caramel and toffee pudding. yummy! Adding to the Terroir Wines Tasting This Saturday tasting is Savour's Everyday

Tech Tastings at the North Shore's Only - Digital Wine Machine. *a breeze to use.*

>**Taste 20 new wines for November into the holidays and yes, complimentary.** *Kathleen welcomes your questions for food pairings.*

> **Welcome Your Donation of Any Amount (suggest \$5) for Pathways for Children.**

***Thank You! ...Kathleen***

**Please Note:** If you are not fully vaccinated, please wear a mask when not tasting wines. Welcome all wearing masks. Thank you ...for our mutual health and well-being.

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