



Wine Reviews: Weekly Mini Round-Up For February 4, 2017



HiYa! If you're new here, you may want to **Sign Up** to get all the latest wine coolness delivered to your virtual doorstep. I've also got short, easily-digestible mini wine reviews and some educational, entertaining wine vids. If you're looking to up your wine tasting IQ, check out my book *How to Taste Like a Wine Geek: A practical guide to tasting, enjoying, and learning about the world's greatest beverage*. Cheers!

So, like, what is this stuff, anyway?

I taste a bunch-o-wine (technical term for *more than most people*). So each week, I share some of my wine reviews (mostly from samples) and tasting notes with you via twitter (limited to 140 characters). They are meant to be quirky, fun, and easily-digestible reviews of currently available wines. Below is a wrap-up of those twitter wine reviews from the past week ([click here](#) for the skinny on how to read them), along with links to help you find these wines, so that you can try them for yourself. Cheers!

- **12 Cadaretta Cabernet Sauvignon (Columbia Valley)**: A walk in the forest; wet leaves, potting soil, brambly fruit, & definitely wood. **\$50 A-**
- **14 Ferrari-Carano Sky High Ranch Pinot Noir (Mendocino Ridge)**: Got a hankerin' fer sarsaparilla, fella? This is yer chewy cup-o-tea. **\$48 A-**
- **11 Fattoria I Veroni Chianti Classico Rufina Riserva (Tuscany)**: Certainly not subtle, but certain of its burly power & tasty prowess. **\$39 B+**
- **NV Simi 1876 Brut Rose (Sonoma County)**: Cherries with the pit, toast with the crust, vivacity with the weight, balance with the depth **\$40 A-**
- **NV Simi 1876 Brut (Sonoma County)**: The guns are a-blazin' when this toasty, vibrant straight-shooter rides up into this here town. **\$40 A-**
- **13 Troon Blue Label Malbec (Rogue Valley)**: An entire cigar box's worth of spicy, fragrant tobacco products are on display here. **\$29 B+**
- **13 Rodney Strong Malbec Reserve (Sonoma County)**: Off to a promising start; smoking stogies while barbecuing up the red meat. **\$40 B+**
- **13 Zuccardi Q Malbec (Valle de Uco)**: All the black fruits and jam, plus a side of chocolate, cigar, and quarry levels of stoniness. **\$20 B+**
- **14 Vina Tarpaca Gran Reserva Etiqueta Negra (Maipo)**: If you can deal with the green pepper, there's rich cassis here to spare. **\$35 B+**
- **14 Dr. H. Thanisch Feinherb Riesling (Mosel)**: The energy and talent of a well-bred puppy that's ready for a dog show stage. **\$14 B+**