## American Wine Reviewers

## WINECERTIFICATIONS.BLOGSPOT.COM - 31 AGOSTO 2020

## Wine Reviews: Weekly Mini Round-Up For August 31, 2020

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 in a "mini-review" format.

They are meant to be quirky, fun, and (mostly) easily-digestible reviews of (mostly) currently available wines (click here for the skinny on how to read them), and are presented links to help you find them, so that you can try them out for yourself. Cheers!

NV Lini 910 'Labrusca’ Lambrusco Rosso Reggiano (Emilia Romagna): Now available with a little less partying, and a little more substance. $\$ 19 \mathrm{~B}+$

2018 Mandrarossa ‘Sentiero delle Gerle’ Bianco (Etna): Salinity, citrus, and basically the good stuff. \$NA B+

2018 P+S Prats \& Symington Post Scriptum de Chryseia (Douro): Blueberries, spices, \& almost devilishly good tastiness. \$27 B+

2019 Domaine Bousquet Rose (Tupungato): Tailormade for pool lounging and delight. \$13 B
2017 Bodega Tapiz ‘Zolo’ Reserve Cabernet Franc (Uco Valley): Opulence and energy in an enviable balancing act. $\$ 20 \mathrm{~B}+$

2018 Left Coast Cellars Truffle Hill Chardonnay (Willamette Valley): Zesty, aromatic, characterful... wait, why aren't there a lot more Chards coming out of WV again? $\$ 23$ B+

2017 Left Coast Cellars Cali’s Cuvee Pinot Noir (Willamette Valley): Bright and earthy; or, in other words, the best of both OR PN worlds. \$22 B+

2017 Locanda Gustaffson Vineyard Chardonnay (Sonoma Coast): Big boy CA Chard at it's best. Ripe peaches, apricots, brioche, grilled lemon zest, spices, salinity, minerality... ok, please stop me... \$60 A

2015 Luna Vineyards Sangiovese (Napa Valley): Goes down dangerously easily, with just enough dark cherry \& orange peel action to conjure Tuscan memories. \$45 A-

2017 The Hess Collection Lion Tamer Cabernet Sauvignon (Napa Valley): Taming that wild Cab beast into dark, fruity smoothness using no small amounts of sweet oak. \$59 A-

