For your optimal tasting experience, please have a separate wine glass for each wine type.

#1

Grey Muzzle 2017 North Coast Chardonnay

Brenda has always loved the quality and character of Chardonnay from the cooler sections of the North Coast wine-growing region - ripe fruit flavors of citrus, pear, and apple - paired with hints of spice and vanilla from French oak. This is a delicious, lightly oaked Chardonnay.

Pairs nicely with
Hagrid

Production Notes: Limited production 2017 Chardonnay, made from grapes grown in California's prestigious North Coast appellation. Lightly oaked.

Winemaker Notes: Very pretty Chardonnay fruit flavors of citrus, pear and apple are framed by wonderful spice and vanilla notes from French oak. A delicious white wine with a delicate creamy finish.

#2

Grey Muzzle 2019 Sonoma County Rosé

The 2019 vintage "rocks" with vibrant flavors of bright, red berries and hints of lemon meringue (we're not kidding) and is made with 100% Zinfandel grapes grown in the Alexander Valley of Sonoma County. The best part is the wine's beautiful color - perfectly pink!

Pairs nicely with
Mario (aka Pip)

Tasting Notes: Our 2019 Rosé delivers fresh and bright berry fruit aromas and flavors - picture fresh strawberries, perhaps a hint of blueberries, and definitely some red raspberries. This is medium bodied and combines some wonderful fruit forward flavors with a dry and crisp finish. Our favorite part - its beautiful color makes every glass a treat!

Winemaker Notes: The 2019 Rosé is made from 100% Sonoma County Zinfandel grapes.

Food Pairing Notes: First and foremost, serve our Rose on its own - it's the perfect quaff before a meal. The beauty about Rosie is that she then shifts to the table with ease. Serve with lighter grilled meats - teriyaki marinated chicken thighs - as a counterpoint to the marinade's distinctive flavors. As well, our Rose is perfect with grilled fish and vegetables - ideally straight from our home garden!

#3

Grey Muzzle 2016 Sonoma County Cabernet Sauvignon

Ripe dark berry fruit, full and rich tannins, make this one of Brenda's favorite wines. Aged in French oak barrels, this Cabernet Sauvignon has the magical ability to taste great upon release but also to age wonderfully in bottle. This 2016 vintage red wine will not disappoint on either front.

Pairs nicely with
Hannah

Production Notes: Limited production 2016 Red Wine, made from Cabernet Sauvignon, from Brenda Lynch's best French oak barrels.

Winemaker Notes: Tight aromas of new French oak and hints of red and black fruits signal the wine's youth. Bright fruit flavors combine with caramel and toasty oak in a structured mid palette that explodes into a chewy, dense finish with sweet, ripe tannins. Drinks great now!

Food Pairing Notes: Cabernet Sauvignon's perfect pairing is beef! Our favorite is a wood fire grilled thick cut rib-eye steak, bone-in, cooked rare to medium rare.

Tasting Tools

Your senses are your tools to evaluate a wine. These enable you to identify it's quality, it's taste patterns, and whether you like it or not so much.

⊙ Eye
Hold the glass in a deep angle against a white background and identify the color and its intensity (3).

🔔 Nose
Sniff the wine to define its aroma's (use the board). Then identify the complexity & intensity of them (2,3, X).

👄 Mouth
Sip the wine to conclude on aroma and quality (1 - 4, X). Identify, if you like the taste structure generally (I-IV).

Quality Lever

These four levers enable you to identify if a wine is of high quality or not. It's a holistic perspective of quality and you can give up to 5 points for each lever. The sum defines the overall perception.

① Balance defines if its taste structure is well balanced – it is about the mix of sweetness, alcohol, acid & tannin (I-IV).
○○○○○

② Complexity defines the number of aroma's that you can taste/smell. Is it just one, far too many or just right (X).
○○○○○

③ Intensity means the strength of each aroma – are they present and strong or barely recognizable for you (X).
○○○○○

④ Length reflects on how long you got the aromas in your mouth, after swallowing the wine – all gone or long there.
○○○○○

Ⓧ

Taste Structure

Wine can be described by its taste structure (next to the aroma). Taste structures are often similar across a specific style (Rose), the grape (Chardonnay), or the origin of the wine (country). This can help you to identify your general preferences for specific styles. Four levers are generally relevant:

Ⓘ Light |—|—|—| Intense

Ⓘⓘ Smooth |—|—|—| Tannic

Ⓘⓘⓘ Dry |—|—|—| Sweet

Ⓘⓥ Soft |—|—|—| Acid
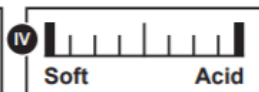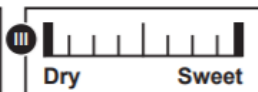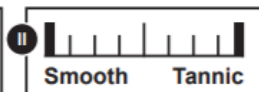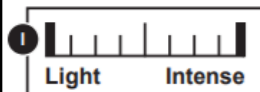
Wine Aroma Board

Various aromas can be part of your wine. They come from primary factors: the grape, the climate, and the territory. Moreover, these are complemented by secondary factors, such as the production process or oak casks. In general, you can taste anything in there – from pineapple to a tennis-ball. This board can give you some directions to better relfect your taste:

Main Aromas: Formed by the grape, the climate and the territory	Fruit	● Citrus	e.g. Lemon, Lime, Orange
		● Treefruit	e.g. Apple, Peach, Pear
		● Tropical	e.g. Banana, Kiwi, Mango, Pineapple
		● Red	e.g. Cherry, Raspberry, Strawberry
		● Black	e.g. Blackberry, Blueberry, Plum
	Herbal	● Vegetable	e.g. Fennel, Jalapeno, Tomato
		● Grass	e.g. Grass, Hay
	Flower	● Blossom	e.g. Blossom, Jasmine, Linden
		● Flower	e.g. Lavendar, Rose, Violet
	Spices	● Spices	e.g. Cinnamon, Liquorice, Vanilla
		● Herbs	e.g. Eucalyptus Mint, Thyme, Tea
Secondary Aromas: Formed by the production process e.g. casks	Earth	● Minerals	e.g. Clay, Rock, Salt, Slate, Soil
		● Ground	e.g. Leaves, Moss
	Wood	● Toasted	e.g. Choc, Coffee, Smoke, Toast
		● Nuts	e.g. Almond, Coconut, Hazelnut
		● Wood	e.g. Cedar, Pine, Oak
	Microbial	● Yeast	e.g. Bakes, Sourdough
		● Animal	e.g. Fish, Horse, Leather
		● Lactic	e.g. Cheese, Milk
	Chemical	● Acid	e.g. Vinegar, Sulfur
Others		There is plenty of other things you can taste, use your imagination.	
Faults		If the wine is off it will taste wrong, corked.	

THE GREY MUZZLE ORGANIZATION

Click the image to order our 2021 calendar!

The Grey Muzzle Organization
2021 Calendar