



**Princeton Club of Hilton Head
Scott Foster Chapter**



**PRINCETON CLUB OF HILTON HEAD
VIRTUAL SPRING PARTY
*A JOURNEY TO SPAIN!***



Wines at a Glance

DIBON CAVA BRUT ROSÉ

SPARKLING WINE
FERMENTED IN THE BOTTLE
750 ml. Alc. 11.5% by Vol.

VILAFRANCA DEL PENEDES
BARCELONA - ESPAÑA
PRODUCT OF SPAIN

Dibon Sparkling Rosé

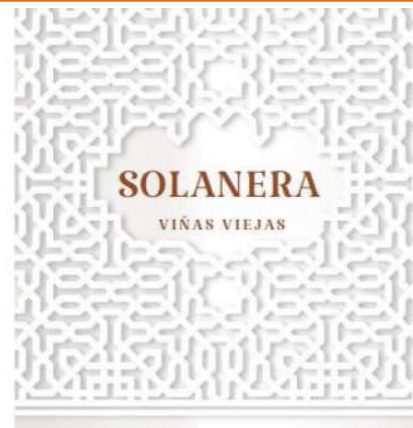
Why we're trying it: Made just like Champagne at a fraction of the price. Fizzy, fruity, and a great summer sipper.

Pairing: Try it with the almonds.

Solanera Red Blend

Why we're trying it: Outstanding value and drinkability. The experts say: "alluring, expressive and rich."

Pairing: Try it with the meats and cheese.



1994 Toro Albalá PX

Why we're trying it: Dessert in a glass. Aged in barrels for 27 years, and just released. Powerful. Experts gave it 93 points.

Pairing: Try it with the toffee squares and the figs.



Bodegas Pinord DIBON Cava Brut Rosé



What is Cava?

Sparkling wine from Spain that is produced in the same manner as Champagne. Cava winemakers perform a second fermentation in the bottle the wine will be sold in. After they make a dry wine, they mix in additional sugar and yeast (dosage). The capped bottle retains carbon dioxide, a byproduct of fermentation. The wine is aged at least 12 months before release. Voila, Fizz!



The Grapes

Dibon Rosé is made from Garnacha, a grape known in France and much of the rest of the world as Grenache. It likely originated in Spain.



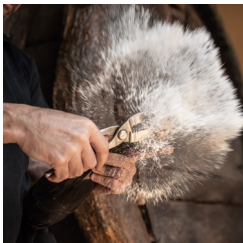
The Flavors

The fresh fruity style is the hallmark of this Non-vintage Cava rosé. Some people think that Grenache taste like strawberries and other red fruit.



The Region

Very unusual because Cava Production is authorized in 10 different regions around Spain. Having said that, the vast majority of it is made in the Penedes area that surrounds Barcelona on the Mediterranean East Coast.



When and How to Drink

Non-vintage sparkling wines of any type, including Cava, are ready to drink upon release. They are at their peak within the first year and should be consumed by the end of the second year at the latest. The fresh fruit flavors will fade over time and the quality of the wine will decline. It can be difficult to determine the age of a bottle of sparkling wine in a wine shop. Some producers stamp the bottle when the process ends and the final cork is added. This is known as the disgorgement date.

Serving Temperature: Serve well chilled.



Castaño Solanera Viñas Viejas 2017



What is it?

A richly flavored red blend.



The Producer and Collaborator

The producer, Ramón Castaño Santa, built the first modern winery in the Yecla region. He is credited with revitalizing the region and beginning a tradition of fine wine to counterbalance the relatively inexpensive wines sold in bulk from the region. The northern, mountainous area of Yecla, where he works, is better suited to quality wine production. Vineyards are planted at a higher elevation that helps beat the summer heat. Also, due to the long tradition of wine making in Yecla, Castaño owns many old vines. These are particularly good for producing wines with intense concentrated flavors.

Developed in collaboration with Eric Solomon, an American importer who has made a business of finding undiscovered treasures in Spain. Look for his name on bottles of Spanish wine for high-quality/great value combinations.



The Grapes

Monastrell 65%. This native Spanish grape accounts for about 80% of Yecla's vineyards. It also plays a leading role in the Southern Rhone region of France, where it is called Mourvedre and blended with Grenache and Syrah (GSM). **Cabernet Sauvignon 20%, Tintorera 15%**



The Region

This rich red blend comes from Yecla, in Southeastern Spain. The hot, dry summers are the perfect climate for the very late ripening Monastrell. Winemaking is an ancient tradition there, introduced by the Phoenicians.



When and How to Drink

Within five years of release. Although very flavorful, this wine does not have the intensity and acid structure to last well overtime.

Serving Temperature: Take it out of the refrigerator about 20 minutes before you want to drink it. Or if at room temperature, refrigerate for about 20 minutes.



Don PX Gran Reserva- Toro Albalá 1994



What is it?

A fortified dessert wine made from dried grapes and painstaking, laborious wine making.



How is it Made?

The winemakers achieve the intense concentration of flavors through two key steps. First, they select the best grapes and dry them in the sun until they are almost raisins before pressing. Once the wine making concludes, there is a 30 year aging process.

Vintage PX is very unusual. These dried grape sweet wines are normally aged in a solera which contains wine from many vintages. Each year a portion of the oldest barrel is removed for bottling. Then, additional younger wine is mixed in. Because it is never drained, the barrel always contains some amount of the oldest wine. So, the solera is named for the year it originally begins. For example, Alvear Pedro Ximenez Solera 1927.



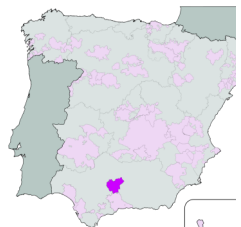
The Grapes

Don PX is made from the white Pedro Ximénez grape that is dried after harvest and fortified with neutral spirit.



The Flavors

The aging process allows for delicious flavors to develop including raisin, fig, chocolate, toffee, walnuts and coffee.



The Region

Montilla-Morilles is very hot and dry, an ideal climate for dried grape style wines. Almost 70% of vineyards contain Pedro Ximenez.



When and How to Drink

This wine is fully developed and will not change or improve over time. Its flavors will be freshest within the first year or two after release.

Serving Temperature: Serve slightly chilled. Take it out of the refrigerator about 20 minutes before you want to drink it.