

Ethanology Gathering – January 16, 2026
Evan & Karen's Greatest Sips from the Past Decade

1. Wild Turkey American Honey Spiced Cider (Recipe posted November 2018)
2. Whitehaven Sauvignon Blanc 2023, Marlborough New Zealand, \$18

Color: Pale lemon.

Aroma: Classical Marlborough with aromas of grapefruit, lemongrass and crushed herbs underscored with complex hints of tropical fruits and gooseberry.

Palate: Pure and concentrated with flavors of grapefruit, white peach, lemongrass and boxwood and citrus with oyster shell and saline notes promoting a focused textural element. Medium bodied, the palate is layered and dense yet retains elegance with a lingering precise finish.

3. Red Wine Sangria made with Bodegas Ondalan Madurado Tempranillo 2022*, \$9 (Recipe posted July 2017)

*Ruby red tone of medium intensity high with violet reflections. High aromatic intensity. Red fruits and forest fruits with sweet notes of vanilla and wood. Fresh, round with velvety tannins, with medium structure and body. Long and persistent with forest fruits and biscuit finish.

4. Chateau Clos Junet Saint Emillion Bourdeaux 2022, \$22

Medium-bodied, soft, and silky, with a profile of red pit fruits, creamy tannins, and espresso on the backend of the finish

Blind Taste Test: Can you differentiate between the medium and higher priced 2022 Cabernet Sauvignons from the Napa Valley:

5. Pine Ridge Vineyards Cabernet Sauvignon 2022, \$50

Aromas: Black cherry, cassis, blackberry, cedar, vanilla, cinnamon, tobacco, mint
Palate: dark fruit, blackberry, blueberry, chocolate, and a bright, acidic core

Structure: Full-bodied with velvety, soft tannins, provides a smooth mouthfeel. *Finish:* Long, elegant, with lingering notes of vanilla, cocoa, and spice.

6. Educated Guess Cabernet Sauvignon 2022, \$27

Flavor Profile: Expect juicy blackberry, black cherry, cassis, and plum, with hints of chocolate, tobacco, mint, and vanilla.

Body & Structure: Full-bodied, lush, with firm yet smooth tannins, and a long, lingering finish.

7. A fine selection of Rums