

The Walman Report,

as aired on WQXR, Kiss FM and QCD Radio

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Artisan Family of Wines Announces Three New Releases Even in a Recession, You Needn't Lower Your "Wine-Drinking Standards"

June 8, 2009

Here are three terrific food-wines for under \$20. The style may be different but the commonality is quality. From the flexible Cabernet to the elegant Meritage to the delightful Rose, we loved them all. So will you!

2005 SLY DOG CELLARS
CABERNET SAUVIGNON

The 2005 Sly Dog Cellars Cabernet Sauvignon was meticulously crafted by winemaker Chris Markell. Chris is an advisor to wineries and brings over 30 years of winemaking experience to the Sly Dog team. He's a global winemaker who has worked and consulted for prestigious wineries in California, France, Australia, and Chile. With his attention to detail and passion for quality and balance, Chris has a gift for selecting the very best grapes. He's also extremely skillful at delivering the finest expression of a variety's potential flavor and complexity. His attention to detail and state-of-the-art winemaking practices are demonstrated in the many layers of flavor and complexity in this special Cabernet Sauvignon.

This 2005 release is the second vintage of this crafted Cabernet Sauvignon from the noted Red Hills District of Lake County. Lake County, once a part of Napa County, produces some great wines from the likes of noted wineries, like the Steeles, Wildhurst, and Langtree. The Red Hills District is noted for its terroir which produces unique and distinct grapes. The red gravely loam soils allow deep root penetration, which help produce small, succulently flavorful berries. Hot summer days and cool nights are perfect climate, contributing to this fruit forward, well-balanced, and flavorful Cabernet.

Technical Information:

Alcohol: 13.9%
pH: 3.70
T.A.: 6.2 g/l
Production: 6,400 cases

Winemaker Notes:

This 2005 Sly Dog Cellars Cabernet Sauvignon is deep garnet with aromas of dried raspberry, rose petals, wild cherry, and cassis. On the palate, red raspberry dominates followed by flavors of currant and a hint of anise, with subtle vanilla and cracked white pepper on the finish.



Food & Wine Pairing:

This wine is best paired with moderately rich dishes like Grilled Stuffed Portabellas and a rich Chocolate Cabernet Sauvignon Cake. All of these recipes are available here.

Suggested Retail: \$14.99

The Story

Richard Burnley is the managing partner of sales and marketing for Artisan Family of Wines. He and his wife Louise Spinelli have been in sales and marketing all of their business lives. Having received a Bachelor of Science degree in Business Administration from East Stroudsburg University of Pennsylvania, Richard has worked for wine and spirits leaders, such as Wilson Daniels, Cuvaision Winery, and Cabo Wabo Tequila. The wines that Richard has marketed and brought to market from case #1 have combined sales of over one million cases.

Jeffrey Miller is managing partner of vineyards and winemaking operations. Jeff is a former attorney who has become a very hands-on grower and subsequent winemaker. Jeff's enthusiasm for winegrape growing and winemaking is unsurpassed. Along with his wife Beryl, he owns a small Napa Valley vineyard, and has 41 acres under cultivation in adjacent Suisun Valley. Because Jeff is growing Petite Sirah in Suisun Valley, Jeff joined PS I Love.