**2015 Saracco Moscato d'Asti (sparkling)**

Shows sweet sensations of honey, white flower and citrus. The wine is fresh and buoyant with herbs and chopped sage at the back. Light effervescence adds to the wine's intensity and momentum. There is enormous softness here with creamy vanilla and tangy orange twist...

 **Pairings: Fresh berries (aka fruit) , brie, not sweetened dry apricots. Light wedding cake or macaroons type of desert would be perfect as well**

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**2013 Chateau De Cosse Sauternes**

Beautiful freshness and exotic aromas on the nose. The attack on the palate is clean, direct, and silky, followed by spicy notes of honey. The finish is pleasant and lively.

### Pairings: Truffled Duck Pate (aka [Foie gras](https://en.wikipedia.org/wiki/Foie_gras)) , blue cheese. Commager or triple cream Gorgonzola would be a better match.

**2012 Cantina di Negrar Recioto della Valpolicella**

no tasting notes -- made from indigenous red Italian varietals that have been dried on straw mats for 3+ months before crushing & fermenting ...

**Pairings: Biscotti**

**2009 Dow's LBV Port**

This is a beautifully perfumed, rich wine. It is opulent and smooth in character, with a dense package of fine black fruit flavors. There are some dry tannins to give structure, but this wine is more about ripe fruit and a generous aftertaste.

**Pairings: blue cheese, nuts, chocolate cake and raspberries.**

**Alvear Pedro Ximenez (Sherry) Solera 1927**

Top 100 Wines of 2012\* A rank well above most PX sweeties, with lush but fresh aromas of raisin and spice that are distinctly not syrupy or heavy. Feels thick, but there’s enough acidity to cut through the wine’s weight. Flavors of caramel and chocolate are ideal, and the finish is smooth, not heavy, and has bounce in its step. A beautiful PX any way you cut it. (98 pts WA, 92 WS)

**Pairings: dry figs and apricots, slightly salted mix of nuts and dry citrus with cinnamon, pecan pie.**

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