

BOIREANN

PRICE LIST & ORDER FORM

2018 VINTAGE WINES

WINE	CELLAR DOOR PRICE	MIXED DOZEN PRICE	CLUB MEMBER PRICE	NUMBER OF BOTTLES	TOTAL
CABERNET SAUVIGNON	\$35	\$32	\$28		
THE LURNEA	\$35	\$32	\$28		
SHIRAZ	\$35	\$32	\$28		
SHIRAZ VIOGNIER	\$65	\$58	\$52		
MOURVÈDRE	\$35	\$32	\$28		
LA CIMA BARBERA	\$35	\$32	\$28		
LA CIMA SANGIOVESE	\$35	\$32	\$28		
LA CIMA ROSSO	\$40	\$36	\$32		
LA CIMA NEBBIOLO	\$40	\$36	\$32		
TANNAT	\$35	\$32	\$28		
TOTAL					

NAME.....

DELIVERY:.....

BOIREANN WINERY

TASTING NOTES 2018 VINTAGE WINES

CABERNET SAUVIGNON:

RICH BORDEAUX RED. SOFTER OPENING GIVEN TIME WITH BLACK CURRANTS, MULBERRY AND TONED OAK. WOODY AROMATICS FOLLOW THROUGH TO THE PALATE WITH FLESHY FRUIT AND INTIMATIONS OF PLEASANT HERBALS. STRUCTURED, OAKY TANNINS FOR A MEDIUM LINE AND LENGTH FINISH. PAIR WITH RED MEATS SUCH AS FILET MIGNON, BRAISED RIBS OR A GOURMET BURGER. SETTLING DOWN UP TO 2030. 14.6%

THE LURNEA: CABERNET SAUVIGNON 25% MERLOT 25% TANNAT 25% PETIT VERDOT 21% CABERNET FRANC 4%

A BORDEAUX-STYLED BLEND. DENSE CRIMSON AND INDIGO. AROMATIC OPENING WITH HINTS OF EARTHY SPICE AND DARK FRUIT BERRIES. INHERENTLY COMPLEX ON THE PALATE WITH PLUSH TANNINS, SUBTLE HERBACEOUS NOTES AND ROUNDED OAK INTEGRATION TO FINISH (25% NEW). CLASSIC FRENCH FARE TO PAIR. THINK BUTTER-BASTED STEAK, GREEN BEANS WITH GARLIC AND POTATO GRATIN. MATURITY IMPROVES US ALL. 2040. 14.1%

SHIRAZ:

SCARLET AND RUBY RED. LOVELY OPENING WITH RASPBERRY, BLACKBERRY AND DELICATE ROSE. WHITE PEPPER PROCEEDS THE PALATE TO MEDIUM-BODIED AROMATICS AND A SUBTLE OAK INTEGRATION (33% NEW). TENSIVE BUT CHARMING TANNIN STRUCTURE WITH A YOUTHFULLY-LENGTHY FINISH. BEST PAIRED WITH CHARRED OR ROASTED RED MEATS. ELEGANCE AWAITS UP TO 2040. 13.2%

SHIRAZ VIOGNIER:

MAJESTIC SCARLET AND VIBRANT RED. FLORAL OPENING WITH IMMEDIATE ROSE, VIOLET AND APRICOT. RICH RED FRUITS COMPLIMENTED WITH AGED-OAK (50% NEW), CASSIS AND WHITE PEPPER. LOVELY NATURAL ACIDITY BALANCED WITH VELVETY BUT ASSURED TANNINS THAT SHOULD SEE THIS WINE LOOK TO THE FUTURE. COMPLIMENT WITH BRAISED OR GRILLED MEATS SUCH AS BEEF SHORT-RIB, MOROCCAN LAMB OR EYE FILLET. REWARDING MATURITY UP TO 2040. 10% VIOGNIER. 13.6%

MOURVÈDRE:

DEEP VIOLET AND VELVET HUES. BLUEBERRY AND PLUM WITH A TOUCH OF SMOKY BLACK PEPPER AND VANILLA ON THE NOSE. YOUTHFUL ACIDS BALANCING VIBRANT FRUITS AND RICH TANNINS WITH FRUIT SWEETNESS TO FINISH. PAIR THIS UP WITH GLAZED PORK, BAKED CHICKEN WITH VEGETABLES OR OTHER CLASSIC RUSTIC DISHES. LOTS OF LIFE UP TO 2030. 14.6%

LA CIMA BARBERA:

BLUSHED CRIMSON WITH GREAT DENSITY. QUITE EARTHY ON THE NOSE WITH TART CHERRY, TERROIR MINERAL AND HINTS OF LEATHER. REFINED NATURAL ACIDITY WITH A GOOD CONCENTRATION OF PLUMP FRUITS ROUNDING OUT THE BODY. VOLUPTUOUS TANNINS WITH AN ENJOYABLE TEXTURAL LENGTH TO FINISH. THINK TOMATO-BASED PASTA DISHES: BOLOGNESE, PUTTANESCA, PARMIGIANA E PECORINO. ROBUST FRUIT FORWARD. GO TO 2030 14%

LA CIMA SANGIOVESE:

GARNET ON THE DARKER SIDE. SWEET CHERRY, CRANBERRY AND FLORAL NOTES ON THE NOSE. MEDIUM-BODIED, WELL-BALANCED ACIDITY WITH RIPE, EARTHY TANNINS TO FINISH. VIBRANT, JUICY FRUIT WHILE YOUTHFUL. GIVE A GOOD DECANT AND ENJOY WITH WOOD-FIRED PIZZA OR CHARCUTERIE AND HARD CHEESE. YOUNG AT HEART. UP TO 2025. 14.2%

LA CIMA ROSSO: NEBBIOLO 60% BARBERA 40%

NEBBIOLO AND 'OLD BLOCK BARBERA' BLEND. GLEAMING RUBY. CANDIED FRUIT WITH RIPE SWEETNESS. FRUITY ACIDITY STRAIGHT UP, FOLLOWED BY ENERGETIC RED FRUITS AND WARM EARTHY UNDERTONES. MUSCULAR TANNINS WITH ENOUGH FRUIT PANACHE TO COUNTERBALANCE TRADITIONAL NEBBIOLO LENGTH. FRIDAY NIGHTS SORTED. UNWIND UP TO 2035. 14.2%

LA CIMA NEBBIOLO:

SIENNA AND PETAL RED. DECANT AND BREATHE. DELICATE ROSE AND LEATHER AROMAS OPENING UP. EARTHEN CLAY, CURRANT AND VIVID FLORAL NOTES TIGHTLY WRAPPED ON THE PALATE. GRIPPING TANNINS WITH A LASTING FRUITY FINISH THAT WILL SEE MANY YEARS TO COME. YOUNG TANNINS WANT RICHER DISHES: BRAISED LAMB, PASTA ALLA FUNGHI, SWEET AND SOUR. SIT THIS ONE DOWN. 14.6%

TANNAT:

CONCENTRATED, DENSE AND INKY PURPLES. FORREST FRUITS WITH WHIFFS OF BROWN-SPICES AND MINERAL. FORMIDABLE TANNIN STRUCTURE ENCASING TIGHTLY-PACKED FRUIT RICHNESS. FULL-BODIED BUT ROUNDED NICELY WITH A LONG, LONG DRYING FINISH. HEARTY, FLAVOURFUL DISHES AS COMPANIONS. THINK DUCK CONFIT, BOURGUIGNON OR WINTER STEWS. IN FOR THE LONG GAME. 13.7%