

Wine
Spectator
91 PTS
2018

Robert
Parker
90 PTS
2017

Robert
Parker
90 PTS
2016



TASTING NOTES

Intense deep purple color with garnet red tints. Complex and perfumed aromas of violet, cocoa, roasted coffee beans, and blackberries. A well structured and fullbodied wine, it has rich tannins and a strong fruity character.

Château Paul Mas

Clos Savignac

COUNTRY	ABV
France	14%
REGION	VARIETALS
Languedoc	50% Mourvèdre
APPELLATION	30% Syrah
AOP Languedoc	20% Grenache

WINERY

Chateau Paul Mas is located between Pézenas and Montpellier, 10 km from the Mediterranean. The vineyards cover 162 hectares across the Languedoc, Languedoc Pézenas, Grés de Montpellier and Pays d'Oc appellations. These sites also provide the fruit for the Paul Mas Réserve line of wines. The vines are grown in an exceptional setting, surrounded by olive trees, pine forests, oak trees, and orchards—they enjoy exposure from the north, south, and west, and are cooled by the Mistral and Tramontane winds. The grapes are heavily influenced by the gravelly clay and limestone soils on the hillsides of the Herault valley, and the chalky, fossil-rich soils on the hills of the Thau marshes. The vines are grown using sustainable viticulture practices, with portions of the vineyards being organic or certified Terra Vitis.

CULTIVATION

The soil for this 7.4 acre plot consists of limestone, clay, gravel, and stones. The vines are between 19 and 36 years old.

VINIFICATION

Grape destemming, separate vinification for each grape varietal. Fermentation lasts for 7 days under controlled temperature. A traditional 21-day-maceration with regular pumping over then follows. 30% of the blend undergoes malolactic fermentation in oak barrels.

AGING

After aging for 14 months in oak barrels, this blend is bottled unrefined and unfiltered in order to preserve its velvety and dense structure.



Col Solivo

Prosecco Extra Dry

COUNTRY	ABV
Italy	XX%
REGION	VARIETALS
Veneto	Glera
APPELLATION	Second Varietal
Prosecco	Third Varietal
	Fourth Varietal

WINERY

Col Solivo is a joint venture between Charles Lazzara (owner of Volio) and Fattoria Il Palagio back in 2008. The idea came about as Charles was searching for an entry-level Prosecco to compete locally for the coveted by the glass pour for weekend brunch business in the Colorado restaurant scene. The owners of Il Palagio offered some contacts they had in the Veneto region of Italy, home to Prosecco. After several visits to Italy and dozens of winery tastings the final blend was made and Col Solivo was created.

The style is Extra Dry, so there is a creamy mid-palate to this wine with fine perlage to the bubbles. The wine has some residual sugar, as required for Extra Dry classification, which helps round out some of the citrus fruit and provide balance to the wine. It is a crowd pleasing, affordable sparkling wine created with the idea of enjoyment and drinkability.

CULTIVATION

Soil is limestone and clay. The must, obtained by very soft pressing, undergoes an initial fermentation at a controlled temperature of 10°C (50°F).

VINIFICATION

The base wine is then transferred into pressurized stainless steel tanks where the wine is made sparkling using the traditional Charmat method.

AGING

Aged in stainless steel for six months.

TASTING NOTES

This shimmering straw colored Prosecco boasts delicate bubbles and enticing aromas of green apple, lemon zest and spring flowers. Just barely off-dry, Col Solivo is full of juicy ripe pear, golden delicious apple, bright citrus and a hint of almond and vanilla bean. It is hard to beat the quality of this wine for the price. A great Prosecco to start or end a meal, raise a toast or mix with fresh-squeezed orange juice for the perfect mimosa.