

**Sale Name:** Lake County Fair Foundation - CALIFORNIA

**LOT 38 - Virtual Wine Tasting for 6 with Pope Valley Winery**



**First Name** Virtual

**Last Name** Wine Tasting for 6 with

**FFA Chapter or 4H Club Name** Pope Valley Winery

**County** Lake

**City** Pope Valley

**Description**

A virtual wine tasting with award winning wine from Pope Valley Winery. **This lot includes 3 kits, a value of \$300.** Each kit includes a half bottle of wine sufficient for 2 people to taste, so 3 groups of people could taste in different locations and connect virtually.

From Pope Valley Winery:

*Welcome to Pope Valley Winery's Virtual Tasting.*

*We are excited to showcase 3 half bottles of our multi-award winning wines.*

*Our 2019 Sauvignon Blanc, 2018 Merlot & 2017 Cabernet Sauvignon. Pope Valley Winery is nestled in a hillside valley in the northern hills of Napa. Originally established in 1897 Pope Valley Winery stays true to its roots in one of Napa Valley's Last frontiers. With handcrafted estate wines made in collaboration with the Eakle Family & Award Winning Winemaker Jean Hoelfiger your sure to find your next favorite bottle. So lets pour a glass and begin.... Cheers!*

*The Wines*

*2019 Sauvignon Blanc*

*The taster is greeted with aromas of honeysuckle and lemon curd, the flavors are imbued with fresh-ness, most notable are fresh monk fruit and green grass leading to lime zest and crisp minerality. Double Gold Medal & 95+ point winner*

*Pairings: Goat cheese ,Prosciutto, Cesar salad, Crab Cakes, Fried chicken*

*2018 Merlot*

*Camphor, dried tobacco, and basil abound! Integrated acid and soft tannins give this wine its characteristic plush, round mouthfeel. A fine palate of English plums, raspberry gratin, and dried thyme makes the Merlot versatile enough for any meal. Gold Medal & 90+ point winner*

*Pairings: Aged Gouda, Pate'/terrine, Stuffed mushrooms, Roast chicken, Grilled pork tenderloin*

*2017 Cabernet Sauvignon*

*The wine shows great depth, the first impression is red cherry supported by warm spice and vanilla, in the middle you get rich Blackberries, and it finishes with structure and balanced acidity.*

*Double Gold Medal & 95+ point winner*

*Pairings: Aged Cheddar or Gruyere, Salami, Grilled portobello, Roast lamb*

*Prime rib*

**Quantity: 1**



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