



Blue Collar Wines ///

American Wine Society, Colorado Springs Chapter

3413 North Prospect, COS, CO 80907

Tuesday, July 11, 2017

Check In @ 6:30pm; Event hours: 7 - 9pm

Bring your favorite wine glass!



It's that time again! Take a trip to the shop, and check out some great muscle cars while enjoying Dinner and wine. "Back East Bar & Grill" has created a "Custom Dinner" for us, there will be 5 courses, paired with some great wines selected by "The Wine Seller". So, bring your appetite, and Enjoy!



Wines

Monte Volpe "Primo Bianco" (Mendocino, CA)

Disruption Chardonnay (Washington)

Monte Volpe Primo Rosso (Mendocino, CA)

Disruption Cabernet Sauvignon (Washington)

Vigilance Cimarron Syrah Grenache (Lake Cty, CA)



Cost:

- **\$40 for American Wine Society Members**
- **\$45 for non-members & guests**

Payment Options

- Send a check payable to AWS-COS to:
Alec Blakeley, Finance Chair
7974 Scarborough Drive, Colorado Springs, CO 80920
- Drop off payment at Fermentations
(5765 North Academy Blvd, COS, CO 80918)
- PayPal to aws-coloradosprings@msn.com
- Pay online at www.aws-cos.com

**RSVP Deadline
Wednesday July 5th.**

**Bring your own
wine glass.**

**Please arrive promptly
at 6:30pm.**

If you would like to know more about the Colorado Springs Chapter of American Wine Society, please visit our website at: www.aws-cos.com

AWS Wines for July

2015 Monte Volpe “Primo Bianco” Mendocino, CA – Primo Bianco is a proprietary blend of Arneis, Pinot Grigio, Colombard, Pinot Blanc, Chenin Blanc and a few more. All of the lots were 100% barrel-fermented and “sur-lie” aged for 7 months with no malolactic fermentation. The wine is rich and intensely fruity with appealing aromas and flavors of peach, key lime, hazelnut, and wet stone, with a hint of brioche aroma from the sur-lie aging. The wine is nicely balanced by crisp acidity and a long, lingering finish. \$10.00

2015 Disruption Chardonnay, Washington - This wine is sourced from grapes in the Ancient Lakes AVA one of the coolest areas in Washington State. It has calcium rich basalt derived soils, packed with caliche and gravel. The resulting Chardonnay is crisp and clean, with lemon meringue, and lime zest. \$15.00

2013 Monte Volpe “Primo Rosso” Mendocino, CA - Primo Rosso, first red in Italian, is a blend of Zinfandel, Primitivo, Carignane, Petite Sirah and Syrah. It offers fruity aromas and flavors of plums, blackberry jam, spice and earth with hints of toasty oak. Rich full flavors, ample tannins and balanced acidity seamlessly carry through to a long, complex finish. \$12.00

2014 Disruption Cabernet Sauvignon, Washington - This wine is a blend of 82% Cabernet Sauvignon, 11% Petit Verdot, 4% Malbec and 3% Merlot. They're sourcing from the Wahluke Slope for rich and long Cabernet Sauvignon, and Petit Verdot that gives fantastic color and structure. The cooler Yakima Valley Malbec gives dark fruit and great color with oral aromatics and their Merlot offers velvety mouth feel and length. The result is a deep wine with notes of cassis and black cherry complimented by fresh sage and tobacco. A generous palate backed up by the ripe tannins of the vintage. \$15.00

2014 Vigilance “Cimarron” Lake County, CA - This hearty blend of 79% Syrah, 8% Grenache, 7% Mourvèdre, and 6% Petite Sirah offers rich cherry fruit notes accented by hints of dried herbs and spice. The vibrant, lingering finish definitely begs for another glass! \$13.00