Genre Challenge One: Wine Bottle Labels

Two Student Samples:

Option One: The Ventriloquist
This 2011 Ephemeral Pinot Grigio opens with a bouquet of juicy green apple skin, pear, cinnamon, and mouth-watering hints of ambrosia. The bouquet dissolves to a luscious mouthfeel, ripe with tart apple and floral tastes. It finishes with silky, fruity notes mingling with the pleasant taste of cedar and cloves. Pairs well with fresh-caught peahen in a honey-balsamic glaze.
Option Two: The Disruptor

From ripe, earthy blackberries to notes of citrus and ivy, the 2014 Regrette Rien opens briskly. Aged in wooden barrels to an oaky finish that dissolves guilty nights this pinot noir pairs perfectly with overindulgence in red meats justified by complex preparation. Enjoy now or reconsider while it ages.