

Don Bull's 2019 Best Six

A Nose for Wine



Left to Right:



"This wine may have been laid down in the cellar too long. It has a musty aroma. Tastes of stale French fries with overtones of neglected grapes. Serve well with venison in a heavy cream sauce."

"A voluptuous wine with bright cherry flavor and hints of chocolate, pecans, and broccoli. Leaves a roasted Brussel sprouts flicker on the tongue. Enjoy with large portion of venison stew."



"I enjoyed the third bottle of this wine I drank with dinner last night. It has a hearty scent of raspberries with a splash of lemon. Perfect with white-tailed deer crisps."

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been a bit off. Best paired with Rib-eye steak grilled over Mahogany wood chips."

"We had a wonderful time with this dinner wine. We had conflicting feelings with one tasting it as too tart while the other felt it was too sweet. We had consumed several glasses of bourbon before dinner so our palates may have

"Hats off to this crisp, clean, and clear wine. Serve with a light snack of Deer Jerky."



"A bit peppery with a strong aroma of aged oak. Intense and pungent with a bit of a leathery feel going down. Leaves a prune flavor with a sense of urgency. Serve with lightly grilled unicorn ribs."



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Others who tasted the wine but left no notes.