

PineIsland-Eagle

Norm's Tasting Notes

By Norman Bentley, June 12, 2014



"90+ points"



When you open a ten dollar bottle of wine, you expect that it be decent, and make a good companion for your dinner. If you are cooking a prime filet on the grill, you hope that it will be a little better than decent. Imagine my pleasant surprise when I uncorked the 2012 Mandolin Syrah, and the first thing that entered my mind was, "this is a 90 plus bottle of wine"! It was perfect with our two inch thick, medium rare, charbroiled filet!

I have always liked Syrah because of its rich, earthy and spicy flavors, and its depth of character. It is surprising that more wine enthusiasts don't select Syrah for their steak, rather than Cabernet or Merlot. The Mandolin is a deep purple in color with lots of blackberry and spice in the nose. The flavors are rich and concentrated, with tons of blackberry mixed with a little plum, highlighted by earthy undertones which are accompanied by mild toasty tannins in the finish Norm's score is 90+.