

# Jeff Runquist wines

## featured at Wooden Angel

**Wooden Angel, Beaver, was the scene of a casual but important tasting of Jeff Runquist Wines.** The winery and tasting room is situated in the **Amador** wine region, of California's historical gold country.

**The Runquist Winery** is a small producer of single vineyard red table wines. These exceptional wines represent the fruits of nineteen different grape growers from five appellations in California. The districts are **Amador County, Clarksburg, Lodi, Napa Valley and Paso Robles.** At the Runquist Winery, they primarily produce **Zinfandel, Syrah, Barbera, Petite Syrah, Cabernet Sauvignon** and several others including one called **Tannat** that you might not recognize.

**Owner/winemaker Jeff Runquist,** who previously did a stint with the **J. Lohr Winery,** opened his own winery and tasting room in 2008, when he purchased five acres in **Amador's Shenandoah Valley.** He has taken a departure in his approach to his wines, from the classic one taken by the early Italian immigrants, when they came to mine gold in those beautiful Amador foothills. Mr. Runquist has reached out to partner with grape growers from the neighborhood and beyond to create his own signature style and taste...a contemporary perception of flavor that would dignify the most discerning palate. I commend Runquist for thinking outside of the wine case and for sharing his dreamy wines with all us.

The tasting was narrated by **Mike Gonze, President of Dreadnought Wines, Pittsburgh.** He gave superb recitations on each of the wines and answered questions from the floor. Dreadnought Wines is actually right in the **Strip District** and the wines can be purchased there. Hors d'oeuvres were served the included Bruschetta, cheeses and other tasty crudities. **Alex Sebastian, Wooden Angel owner,** was a part of the tasting; he has traveled to various wine country areas, including Amador many times and offered some interesting commentary.

Now for the wines and some of my notes:

**2010 Runquist "Z" Zinfandel, Amador County, California** – A very drinkable wine as with most of the Runquist wines, loaded with raspberries, a layer of vanilla and nicely balanced by a toasty oak, \$29.99.

**2010 Runquist "R" Barbera, Amador County, California** – Chocolate and mocha created a bouquet while the wine really stood out with a creamy, buttery flavor, \$29.99.



### **2010 Runquist "R" Touriga, Lodi, California** –

The fruit really came through with its jam of currants and ripe berries. It was a soft but animated essence of charm and finesse, \$29.99.

### **2010 Runquist "R" Petite Verdot, Stanislaw County, California**

– 100% Petit Verdot and sheer genius! I was very impressed with its richness and deep oak, chocolate and berries on the palate with more oak and caramel on the nose. I loved the richness of the wine, \$29.99.

### **2010 Runquist "R" Tannat, Lodi, California**

– Offering a taste of the earth, this wine reveals the terroir of Lodi's central wine region. It was my favorite of the evening with its smoky nuances and plum, balanced slightly with tannins. Tannat is for those who enjoy a Rhone-style wine and are willing to pay a little more, but worth every penny, \$31.49.

I want you to know that this tasting was something special and **Sebastian has included some on his wine menu at the Angel.** I want to thank him for featuring these well-crafted Runquist wines and giving patrons the opportunity to sample

them.

**Thank you Jeff Runquist,** for opening your winery and making wines that reflect your personality, with a style that is all your own. Your wines have added to the quality of living...ah, the wine life gets better and better!

*Dreadnought Wines* is located at 2013 Penn Avenue, Strip District, Pittsburgh. 412-391-1709, [www.palatepartners.com](http://www.palatepartners.com).

*Wooden Angel* is located on Leopard Lane, Beaver, 724-774-7880. They are open Tuesday-Friday for Lunch and dinner from 11:30am-10:00pm and Saturday for dinner, from 5:00pm-10:00pm. [www.woodenangel.com](http://www.woodenangel.com)

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