



2011 STICKYBEAK TOSCANA

Review Summary



90 pts “I love \$20 bottles of wine. Why? Because the magical “\$20” price tag generally is a dividing line for a lot of folks who dabble in wine. And if they feel they can get a great wine for that magical number then they have accomplished something. I will tell you now that this is a great bottle of wine and you will spend your money well. The 2011 Stickybeak Toscano is an Italian import blend of Sangiovese, Merlot and Syrah, with the primary being the first. Stunning bold red color in the glass and ripe fruit with dried herbs leap from the glass. The Merlot and Syrah add body and a touch of complexity to the drinking experience and your palate is greeted with cherries, a hint of tobacco and herbs. This is a nice tight wine and one that will deserve another look in 6 months or so. I’ve tasted several Stickybeak wines the last few years and they never disappoint!”

Jeff Lawson
MidwestWineGuy.com
September 26, 2013

88 pts – BEST BUY “This blends sangiovese, merlot and syrah into a spicy, slightly pruney, mineral-tinged red. The tannins are light and airy, leaving room for the earthiness to show through. A lithe red for roast lamb.”

Joshua Greene
Wine & Spirits Magazine
April 2014

Very Good: 87-89 pts “Another Screwcap (Love It!). A rather light, translucent red in the glass, after a bit of air and a little coaxing, a bit of earth and some raspberry on the nose. Rather austere on the palate—much more of an old world style wine with nice acidity as it was pining for some food. I like this wine and it seems to me to be rather versatile—could work well on it’s own, but would really start to sing with a roast chicken.”

TheDrunkenCyclist.com
October 31, 2013

GOLD MEDAL/Best of Class

Riverside International Wine Competition 2014



“The 2011 Stickybeak Toscana begins with the signature Sangiovese sour cherry notes along with a little vanilla and mint. Tasting the wine reveals lots of tart cherry, some cola and really nice dried herbs. This wine is probably still a bit young, but quite good already and the Merlot and Syrah make for a tasty blend. Thanks to good acidity this wine will be fairly food flexible as well. It ends with more tart cherry and good length.”

Jon Thorsen
ReverseWineSnob.com
February 10, 2014

“Under-il-radar red found by Aussie-based firm from 40-plus-year-old Tuscan vines, softened with bits of merlot and syrah, at ridiculously low price.”

Bill St. John
ChicagoTribune.com
December 18, 2013

