

# the Cabaret at the square

Wine Flight  
December 6, 2017

## Holiday Wine & Cheese



All paintings are part of the "Afternoon Wine" series by Gale Storm.

### 2015 Fattori Danieli Soave Veneto DOC Veneto, Italy

Veneto is a wine region in north eastern Italy, and part of Tre Venezie, which is an area comprised of the three wine regions; Friuli Venezia-Giulia, Alto Adige and Trentino, and Veneto.

During the late 1970's Soave was the darling of white wines. Against the backdrop of "Godfather" – style weddings, Bolla ran an ad "You can always trust the taste of Bolla," and "There are almost as many people in love with Soave as there are people in love." Of course, tastes change: to Chardonnay then Pinot Grigio, and now we are back again to Soave.

#### Tasting Notes:

With floral notes of jasmine and wisteria, this white boasts a palate of peach, pear, apricot and citrus fruit with notes of graphite and sage on the nutty finish. This wine is made with 100% Garganega grapes.

#### Cheese Pairing:

Coupe is known for its appearance as a snow covered dome. It's a bloomy rind goat cheese from Vermont Creamery. It is paired tonight with a shitake mushroom salad.

PLCB 78524 @ \$9.99  
Chairman's Selection  
quoted @ \$17.00  
12.5% ABV

### 2014 Michele Chiarlo Le Marne Gavi Piedmont, Italy

A fable is told that in the 5<sup>th</sup> century in Italy there was a princess Gavia, daughter of Clodimir, King of the Franks. She fell in love with one of her guards and they eloped because the King forbade the marriage. The newlyweds drank the local wine in the town where they were married and the husband let slip who they were. Word got to the King and once reunited with his daughter, he blessed the marriage and gave the couple the whole town where they had eloped. He named the town, and the delicious wine that brought all of them back together, Gavi.

#### Tasting Notes:

With a pale, yellow color and greenish reflections, this white has a nose of orange blossoms, honeydew, freshly cut limes and baked bread. The palate offers white peach, green apple, sage and a hint of toasted almond along with bright acidity.

#### Cheese Pairing:

Fiore Sardo is a raw, hard cheese made from a single flock of sheep's milk on the Italian island of Sardinia. It is served with rosemary pine nuts.

PLCB 78441 @ \$12.99  
Chairman's Selection/12% ABV

### 2015 Domaine des Ruettes Saumur-Champigny Loire, France

This wine is made with 100% Cabernet Franc grapes, which produce lighter reds with higher acidity and lower tannins than other Bordeaux blend grapes. It is grown in flinty soil, which gives it a slightly smoky, earthy taste.



#### Tasting Notes:

With a dark red color, this red has a nose of blackcurrant, blackberry, cherry brandy, and is slightly empyreumatic (having an odor of charred organic matter). It is well balanced with silky tannins and a long, chocolatey finish.

#### Cheese Pairing:

Quadrello di Bufala is an Italian washed rind cheese that is sticky, semi-soft and made from water buffalo milk with thick cream flavors. It is paired with pickled red onions.

PLCB 78590 @ \$10.99  
Chairman's Selection  
quoted @ \$18.00/13% ABV

### 2015 Oscar Truschel Riesling Réserve Particulière Alsace Alsace, France

Beautiful Alsace has been fought over by the Romans, Franks and Teutonic knights and was all but destroyed in the Thirty Years' War in the 15<sup>th</sup> century. It was held by France for two centuries and then Germany from 1871, the French again after the first World War, Germany during World War II and now, once again, belongs to France. Today, it has the best of both with German ingredients and French flair. It is arguably the best Riesling grape producing region in the world.

#### Tasting Notes:

Pale yellow with hints of green, this wine has a nose of white flowers, peach, Asian pear, grass and minerals notes. It has flavors of grapefruit, anise and lime with a medium body, bright acidity and a lengthy finish.

#### Cheese Pairing:

Oregon Blue cheese has a firm, buttery paste with a clean, briny flavor, notes of sweet cream and veins of mellow, earthy blue molds. It is paired with sour cherry compote.

PLCB 78632 @ \$13.99  
Chairman's Selection  
quoted @ \$21.99/13% ABV