

the Cabaret at the theater square

Wine Flight
September 6, 2017

Wine & War



"Wine of Babylon" Jean-Michel Basquiat

2014 Kuentz-Bas Riesling Cuvee Tradition Alsace, France

Alsace, in the far north-eastern corner of France, stands out from other French wine regions thanks to its strong Franco-Germanic influences. These are the result of the region having switched back and forth between German and French sovereignty in recent centuries and are evident not only in Alsatian architecture and culture, but also in the food and wines.

Tasting Notes:

With a bouquet of lemon and flowery petals, this bone-dry white features a medium body with melon and citrus on the palate. It has balanced acidity and excellent minerality.

Food Pairing:

Alsatian Riesling craves pork and there is nothing more authentic than choucroute garnie (a version of German sauerkraut). This fermented cabbage is cooked in white wine, beer or cider and seasoned with juniper berries and black peppercorns. The choucroute is served hot with boiled potatoes and a variety of meats including ham, bacon, sausages, smoked meats and fish.

PLCB 57722 @ \$14.99
12.5% ABV

2015 Tramin Gewürztraminer Südtirol - Alto Adige, Italy

From the 8th century until its annexation by Italy in 1919, this region was part of Austria-Hungary and its predecessors, the Austrian Empire and the Holy Roman Empire.



"Untitled" Jean-Michel Basquiat

Tasting Notes:

With a straw-yellow color and scents of peach, roses and grass over hints of white spices, this wine is refreshing with balanced acidity. On the palate there are tropical flavors of lychee and starfruits, which complement a floral finish.

Food Pairings:

Serve with swordfish in cucumber-dill sauce or mahi-mahi with mango chutney.

PLCB 556874 @ \$19.99
14% ABV

2015 Massaya Le Colombier Beqaa Valley, Lebanon

Lebanon's civil war (1975-1990) forced the Ghosn family to flee the Beqaa. When brothers Sami and Ramzi returned in the early 1990's, they found squatters on their property and their vines in tatters. By 1994, they were ready to go to market. Massaya means twilight and as the sun sets over the Mediterranean the sky darkens to the same shade of blue of the bottle.

Tasting Notes:

Dark cherry red in color, this blend of Cinsault, Grenache Noir, Syrah and Tempranillo features a bouquet of cherry, cassis and spice. Flavors of fresh raspberry, pomegranate, orange peel, spearmint and a hint of pepper are set in a web of soft tannins and a long, minty finish.

Food Pairings:

January 25th marks the celebration of Scotland's poet Robert Burns and is celebrated with "Burn's Supper." Served is haggis, which is a pudding containing sheep's pluck (heart, liver and lungs) minced with onion, oatmeal, suet and stock and served with neeps and tatties (yellow turnips or rutabaga and potatoes).

PLCB 560195 @ \$11.99
14.5% ABV

2014 Catena Vista Flores Malbec Mendoza, Argentina

Argentina's military history spans a period of over two centuries. It broke colonial ties with Spain, waged a civil war to define its organization and had wars with Brazil, Paraguay, Britain and France. The military also played a role in the institutional life of the country, during a series of coups d'état that took place in the 20th century.

Tasting Notes:

With a dark violet color and black reflections, this wine offers a ripe nose of red fruits with delicate floral notes of lavender, violet and mocha. The mouthfeel is rich and full with notes of sweet spice and a touch of leather. The finish presents soft, well-integrated tannins with bright, crisp acidity that gives the wine exceptional length.

Food Pairings:

The national sandwich of nearby Uruguay, the Chivito has become a popular menu item in Argentina as well. It consists of thinly sliced rib steak, thick slabs of pancetta, onions, fried eggs and ham.

PLCB 545718 @ \$13.99
13.5% ABV