



Wine Flight January 6, 2016

New Year Old World



Old World Wine refers primarily to wine made in Europe, but can also include regions of the Mediterranean basin with long histories of winemaking such as North Africa and the Near East. The main trait all old world wine countries have in common is that their wine making is heavily restricted, with guidelines all wineries must follow. Each country and region of that country has been making wine a certain way for centuries, and current winemakers are held to those old standards.

2014 Suavia Soave Classico Veneto, Italy

Suavia Soave Classico is composed of 100% Garganega grapes harvested from the Tessari family's 12 hectare estate located in the historic heart of the Soave appellation. It is the perfect summer white for nights under moonlight or sipping by the lake with a picnic lunch.

This wine is barrel fermented, which, of course, imparts some oak flavor (toasty notes, vanilla, spice etc.). However, barrel fermented wines also have a rounder, broader mouth feel and firmer structure. This is because oak is not inert and allows some air (oxygen) ingress. Additionally, when a wine is fermented in barrel versus being put in barrel after fermentation to age, the oak influence (i.e. oak aromas and flavors) is less upfront. The oak tends to be better integrated in the wine.

Tasting Notes:

With a lemon-yellow color and a green tinge, this wine boasts fresh aromas of tangerine, apple, pear and almonds. On the palate, it is full flavored, has crisp minerality, pleasing acidity and a hint of fresh herbs.

Food Pairing:

Eels and cuttlefish are Venetian favorites to pair with Soave. Also matches well with mussels cooked in white wine and parsley, blackened trout, or a baked ricotta frittata with fresh mint.

PLCB 557555 @ \$15.99
12.5% ABV

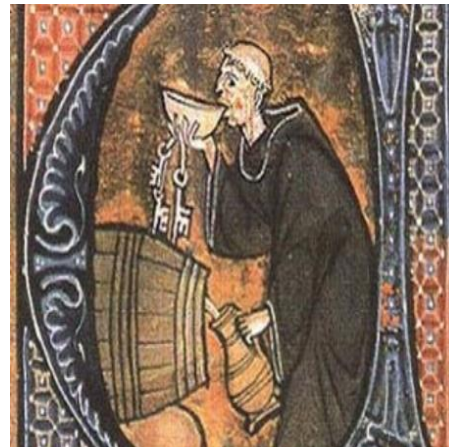
2013 Domaine Vincent Stoeffler Gewurztraminer Alsace, France

The Gewürztraminer grape makes wine that smells like a box of Indian spices, teas and a bunch of lychees. It is considered Moscato for grown-ups by some.

Tasting Notes:

With a light, gold-highlighted color in the glass, this wine's floral aromatics are lovely, but with a mineral undercurrent. It has a sweet apple taste, perfect acidity and a substantial mouthfeel.

This wine benefits from decanting as it will taste much softer after an hour.



Food Pairings:

Pair with all those recipes that have ginger, coconut milk, lemon grass, clove, nutmeg, sultanas, dried fruits or cardamom.

PLCB 47852 @ \$19.99
13.5% ABV

2012 Convento San Francisco Roble Ribera del Duero, Spain

The Convento San Francisco winery is housed within the 13th century remains of the San Francisco convent in Penafiel at the heart of the D.O. Ribera del Duero.

Roble translates to wood in Spanish, and this is a blend of 90% Tinto Fino (Tempranillo) and 10% Merlot. Fermentation occurs in very small stainless steel vats. The wine is then aged in French and American oak barrels for 12 months.

Tasting Notes:

A brilliant dark ruby in color, this wine exhibits a beautiful, perfumed nose of intense black cherry, violet, sweet spice, and leather. This wine boasts a full body with tastes of cola, black cherry and licorice, a crisp acidity, velvety tannins and a long, persistent finish.

Food Pairings:

This is a great red wine to chill slightly and enjoy on the porch in the summer.

In Spain, Tempranillo is often enjoyed with tapas because it includes a wide range of flavors; so offering them with Tempranillo speaks to its adaptability. Traditional pairings to consider: Manchego cheese, almonds, garlicky shrimp with fresh herbs and olive oil, stuffed fried sardines, Pincho ribs in a sherry sauce, dry sausage, Serrano ham, and olives.

PLCB 548084 @ \$17.99
14% ABV

2013 Chateau Cambis Côte du Rhône Villages France

This estate goes back to the 14th century during the time of the Avignon popes and Florentine's Aristocracy. The 2011 and 2012 vintages were Gold Medal winners at the Concours des vins Avignon.

Villages is a higher designation and this one is created from 50% Grenache and 50% Syrah. This wine is a great value for the price.



Tasting Notes:

With terrific aromas of spices and cherries on the nose, this red is lighter bodied with raspberry, herb, pepper and earthy flavors. It has a nice balance of fruit, tannin and spice with a long finish.

Food Pairings:

Try with lamb meatballs with braised fennel, and herbs de Provence over pasta.

PLCB 33861 @ \$9.99
14% ABV