

the Cabaret at the square

Wine Flight
February 10, 2016

Happy Valen -
WINES

In 1866, grape vines were mysteriously dying so a Roquemaure dignitary was sent to Rome to acquire relics of St. Valentine to bring back to the church of Saint-Jean-l'Evangeliste. They hoped the relics would protect the vines; then in July of 1868, an accidental pickaxe blow by a farmer to a vine revealed the culprit – Phylloxera! In time, the French discovered that grafting European vines onto American rootstock would allow the vines to grow unharmed. St. Valentine had won a place in the hearts of the people of Roquemaure, where his relics are still housed and celebrated each year with La Fete des Amoureux (The Festival of Lovers).



All artwork by Tanya and Craig Amberson.

2013 Villa Sandi Prosecco DOC Treviso Il Fresco Paderno, Italy

Whether served as an aperitif, at the end of the meal, or any course in between, the natural acidity and fresh taste of prosecco lightly complements, but never overpowers a meal.

Unlike Champagne's secondary fermentation, which takes place in the bottle itself, prosecco is fermented in stainless steel tanks and this makes it more affordable.

When buying a bottle, check the label for its classification. DOCG (*Denominazione di Origine Controllata e Garantita*) means it is made near the hills between Conegliano and Valdobbiadene. Every DOCG wine is also analyzed and blind-tasted by the Italian Ministry of Agriculture Officials to guarantee the quality and authenticity. Bottles with DOC (*Denominazione di Origine Controllata*) on the label mean that they were mostly made on the surrounding flats to less stringent rules.

Tasting Notes:

Boasting a pale, straw yellow color, this bubbly has fine, persistent perlage and a bouquet of ripe, golden apple, pear, fresh lemon, the requisite yeast, and small mountain flowers. On the palate, it is dry and fresh with a finish of citrus and minerals.

Food Pairings:

Try with grilled pears drizzled with honey and toasted pine nuts.

PLCB 522750 @ \$12.39
11% ABV

2013 Schug Chardonnay Sonoma

Schug credits the estate vineyards in Carneros for the acidity that provides the elegant structure of this wine, as well as its citrus aromas and flavors. It has a Sonoma appellation because some of the grapes come from Sonoma.



Tasting Notes:

A golden straw color and a spicy citrus bouquet leads to juicy flavors of white peach, green apple, creamy lemon and nectarine. This white has wet stone and a chalky underbelly with hints of clean oak, toasted hazelnuts and a sleek finish.

Food Pairing:

Pair with coconut shrimp with fresh mango relish, grilled chicken with Indian spiced raita, or Thai styled pumpkin soup with coconut milk.

PLCB 33947 @ \$14.99
Chairman's Selection (\$25 out of PA)
14.1 % ABV

2009 Quinta de Lemos Dona Santana Dao Portugal

The Quinta is well hidden in the beautiful valley of the Dao, which is the oldest wine producing region in Portugal.

This wine has 60% Touriga Nacional, 20% Tinta Roriz, 10% Jaen, and 10% Alfrocheiro grapes.

Touriga Nacional is the leading variety of grape in Portugal and produces spicy qualities with forest fruit characteristics. The thick skinned, dark colored grapes of the Tinta Roriz vine gives a fruity taste and resinous fragrance. The Jaen grape is known for its peppery taste and Alfrocheiro adds velvety texture and intense spiciness.

Tasting Notes:

With lush aromas of dark fruit, cedar and licorice, this red has flavors of ripe black cherry, plum, tobacco, white pepper and a hint of sweetness. Acid and tannins clean the palate and leave you with a nice, spicy finish.

Food Pairings:

A beautiful match with teriyaki or char-siu glazes and it also pairs well with combinations of meat and fruit (lamb with apricots, duck with prunes, chicken breast served with a sauce of raisins, orange zest, and pine nuts).

PLCB 78022 @ \$14.99
Chairman's Selection (\$25 out of PA)
14.5% ABV

2011 Château Gramond Haut-Médoc Bordeaux

To protect grapes from being eaten before they are ripe, nature protects them with a combination of high acidity and aggressive tannins. When ripe, the fruit changes to a more attractive color, its acidity diminishes, sugar increases and tannins soften.

Tasting Notes:

This red wine is a richly dense, incredibly tannic, and dark in both color and fruit flavors. Tannins dominate the structure, giving a solid core to a wine that will certainly age well. It has richness, juicy berry fruits and plums shining with acidity.



Food Pairings:

This wine is a perfect partner for root vegetables, mushrooms, and mold ripened cheeses.

PLCB 78041 @ \$18.99
Chairman's Selection (\$30 out of PA)
13% ABV