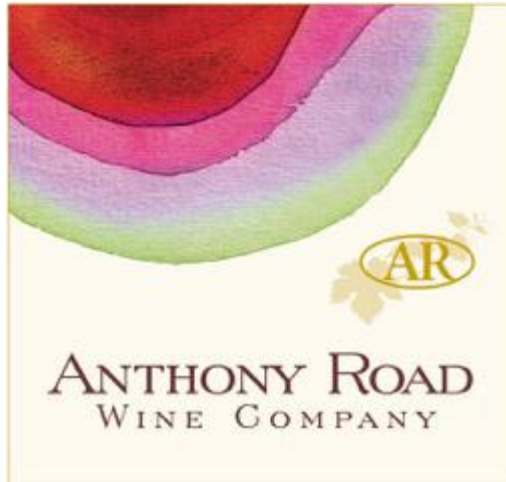


the Cabaret at the square

Wine Flight October 5, 2016



In this place, the land is scarred by the receding glaciers of millennia past, and exceedingly deep fresh water lakes fill the carved earth. The Finger Lakes, and the abundantly rich geological history, owe much to two geological periods: the Devonian Age and the Ice Age. Now, the climate is warm in the summer and sometimes bitterly cold in the winter. Immense shale and limestone formations sit beneath the surface and impact the flavors of the wines of this region. While its full viticultural potential has only recently begun to bloom on a large scale, people have known for centuries that there is something special about the Finger Lakes with regard to agriculture and particularly, to grapes.

NV Devonian Dry White

New York's Finger Lakes region has Devonian aged (416 to 359 million years old) rocks; this is the time when fish with jaws began to diversify and control the waters. However, what we see in the rocks in central New York are mostly benthic (or bottom-dwelling) organisms like clams, brachiopods, crinoids, etc.



Tasting Notes:

This Chardonnay, Pinot Gris and Riesling blend has a light body and fresh flavors. On the nose, there is pear, white peach and citrus that open up into flavors of apple, pineapple, gooseberry and lemon.

Food Pairings:

Pair with spicy grilled shrimp and mango relish, covered in a lemon herb vinaigrette, and topped with shaved Romano cheese and toasted pine nuts. You can substitute the shrimp with grilled squash as well.

PLCB 554196 @ \$12.09
12% ABV

2015 Dry Riesling

Riesling is the king of the Finger Lakes. The microclimates around the three major lakes (Keuka, Seneca, and Cayuga) combined with warm summers and cool winters, create the perfect climate and growing conditions for Riesling.

Tasting Notes:

This almost clear colored Riesling opens with a lemon zest and mild grapefruit bouquet with hints of wet stone. On the palate, this wine is light bodied and nicely balanced between its acidity and orangey fruit. With flavors of mild grapefruit, apple, and lime, this wine finishes with a dry minerality.

Food Pairing:

If you remember Riesling as a syrupy-sweet starter wine, give it another try! Crisper and drier, it's an incredibly interesting food wine — cutting through fried foods like fish tacos and bringing enough citrus to the match to act like a spritz of lime.

PLCB 531285 @ \$17.09
11.7% ABV

All artwork is of the Finger Lake region in New York state and is by artist Cynthia Harrington. Visit Etsy.com to purchase prints.

NV Devonian Dry Red

Tasting Notes:

This red varietal is a blend of Cabernet Franc, Lemberger, Pinot Noir, and Rougeon. Some of these varietals are aged in oak and then they blended together to form the finished product. This wine is strawberry in color and there is a strong cherry nose. It is similar to a Beaujolais, but with a big, black cherry flavor and hints of vanilla. This red wine is all fruit and very delicious. It is smooth and has a slight acid to it that is on the back end of the finish.



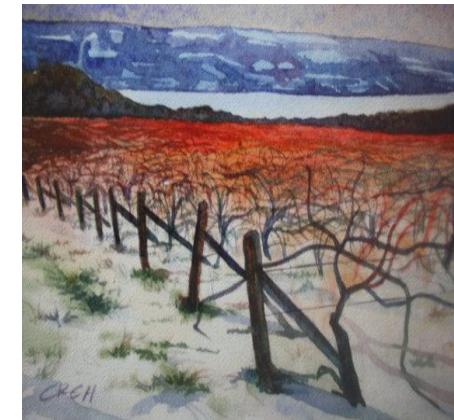
Food Pairings:

Pair with portabella risotto and grilled lamb chops, or try a brunch breakfast of poached eggs with a dill herb sauce and roasted sweet potato hash.

PLCB 554197 @ \$11.69
12% ABV

2014 Cabernet Franc - Lemberger

Cabernet Franc is the very aromatic cousin to Cabernet Sauvignon. One of the five Bordeaux grapes, it has almost always been blended in with Cabernet Sauvignon, Merlot, Petit Verdot, and Malbec. Here it is blended with Lemberger.



Tasting Notes:

Fruity cranberry and raspberry flavors penetrate through this vivaciously brisk blend. It boasts hints of herbs and bramble that lend a savory complexity and spicy nuance to the mid-palate. The finish is moderately long, marked by a spray of fine tannins.

Food Pairings:

Try with Israeli cous cous, grilled vegetables and herbed goat cheese.

PLCB 566238 @ \$18.29
12.5% ABV