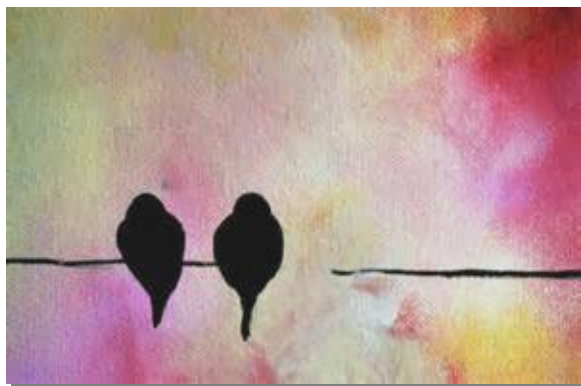




Wine Flight February 11, 2015

Wine, Wine Valentine



For a lovely Valentine's dinner for two, start with soft chunks of avocado on an arugula salad and top with garlic toast points and a light lemon dressing then pair with Evening Land Bourgogne Blanc. Try a seared bone-in rib steak with red potatoes bathed in duck fat and roasted till their skins are crisp and serve with Alexander Valley Zinfandel Temptation. For dessert, try Cave de Bissey Crémant de Bourgogne Brut with chocolate mousse. Finally, finish in the bedroom or the bath or wherever you please with a glass or two of Feuerheerd's Porto Reserva Ruby.

NV Cave de Bissey Crémant de Bourgogne Brut

There are two main grape varieties grown in Burgundy: Chardonnay and Pinot Noir. However, this region does not classify their wines according to varietal. Instead they rank the wines from least to most sophisticated -- Bourgogne Blanc/Rouge, Villages, Premier Cru and Grand Cru.

The French terms "Mousseux" and "Crémant" are used to refer to French sparkling wine not made in Champagne.

Close to Givry and Buxy, Bissey is on the cool side of the Côte Chalonnaise, giving its sparkling wines that extra freshness. This wine is made with 60% Aligoté, 30% Pinot Noir and 10% Chardonnay grapes.

Tasting Notes:

With golden hues, this Brut is bright and crisp. It has white fruits, lemon balm and acacia on the nose and it is laced with dried apricots, apples and tangy lemon zest in the mouth. Fine bubbles burst on the palate with a light minerality, making it a very enjoyable sparkling wine.

Food Pairing:

The ideal wine choice for eggs benedict, that unctuous dish of poached eggs and ham topped with buttery hollandaise sauce, is a lighter wine such as this Crémant de Bourgogne.

PLCB335437 @ \$14.99
12% ABV

2011 Evening Land Bourgogne Blanc

Bourgogne Blanc is the appellation used to refer to white wines from Burgundy. The best bottles will display the names of individual towns dotted along the region's slope.



Tasting Notes:

With aromas of green pear, apple and buttery notes, this white has some vanilla from light wood aging, rounded white fruits and a smooth texture. The palate is filled with citrus, lemon and hazelnut with touches of spice and oak on the finish.

Food Pairings:

Pair this white wine with a brioche crouton, soft ash goat's cheese and truffle pears.

PLCB 33575 @ \$9.99
13% ABV

2011 Alexander Valley Vineyards Zinfandel Temptation

Dry Creek Zinfandel brings structure and black fruit to the blend, while Suisun Valley Zinfandel adds just the right touch of ripe, jammy flavors and the Alexander Valley Zinfandel adds elegant red fruit with raspberry and strawberry flavors. The Petite Sirah's inky dark color broadens the mid palate, the Sangiovese brightens the blend with a touch of acidity and strawberry notes and the Syrah adds notes of blackberry and black cherry.

Tasting Notes:

This is a dark purple wine with aromas of plum, black cherry and spice. There are ripe flavors of red cherry, black pepper, blackberry and wild strawberry highlighted by slight vanilla and black tea. This is a juicy wine with a fruity finish.



Food Pairings:

The lower tannin in this wine can accommodate some heat from chilies, so spicy barbeque is a classic match.

PLCB 33624 @ \$8.99
14.5% ABV

NV Feuerheerd's Porto Reserva Ruby

True port is from the Douro Valley in Portugal and takes its name from Oporto which lies at the mouth of the Douro river. Similar wines made in other parts of the world have "port" on the label, but technically are not port. Ruby Ports, so named for their distinct ruby color, are young, approachable wines with fresh, fruit-filled aromas. These wines are entry-level Ports made from a mix of both grapes and vintages, aged for at least three years.

Feuerheerd's Porto Reserve Ruby is characterized by its softness on the palate with a burst of berries. It is aged in wooden casks of around 600 litres for four years before being bottled. In-bottle ageing can improve the port even more.

Tasting Notes:

With aromas of dark fruits, raisin, and bitter chocolate, the palate of this red is rich and sweet with cinnamon, nuts, raisin and ripe raspberry flavors.

Food Pairings:

Port can be a dessert on its own with a small bowl of nuts or as a digestif after dinner. It is not, however, a wine for fast drinking. It demands a leisurely pace, contemplative sips and the company of good friends.

PLCB 33264 @ \$14.99
20% ABV