



Wine Flight
April 1, 2015

Fool Me Once



2013 Pravis Pinot Grigio Dolomiti

The term "Pinot" roughly equates to "pine cone" in French, a testament to the shape the grape clusters take upon growing. The word "Gris" essentially means "grey" which is descriptive of the traditional grayish color of the grapes. The grape is originally from the Burgundy region of France, but it was popularized by the Italians and is thus also called Pinot Grigio.

Tasting Notes:

With hints of melon, pear and apples on the nose, this delightful wine has beautiful flavors of mango, ripe citrus, pear and apple, and a bright acidity. It finishes with stone and mineral notes.

Food Pairings:

Pair with mussels and linguine served in an herb, lemon, and Pinot Grigio sauce and paired with crusty bread for dipping.

Pinot Grigio is also a great wine for mixing up with fresh fruit, a bit of brandy and some seltzer or ginger ale for the perfect summer sipping sangria.

PLCB 33682 @ \$11.99 (\$16.99)
12.5 % ABV

2012 Rutz Cellars Chardonnay RV Maison Grand Cru

Tasting Notes:

Smooth and creamy on the palate, this young Chardonnay offers a full array of flavors including pear, apple, pineapple, exotic wood and a hint of spice.

Food Pairings:

Try with shrimp in a creamy Chardonnay sauce reduced with shallots, butter and cream. Serve over spring asparagus sprinkled with thyme.

PLCB 33460 @ \$18.99 (\$35.00)
14.4 % ABV

The Chairman's Selection

program offers highly rated wines at often the best prices in the country. Criteria for wines considered for inclusion include a price discount of no less than thirty percent off the nationally suggested retail price and the wine must have no negative press. Additionally, the product must be offered at a lower price than found in surrounding markets. Case purchase quantities can range from 100 - 3,000 plus.

The prices in parenthesis list what you would pay outside of Pennsylvania.

2013 Lillium Pinot Noir

Tasting Notes:

With aromas of strawberry, cherry and a hint of flowers, this denser style of Pinot features flavors of black plum, ripe black cherry, and vanilla spice. It has a creamy mouth-feel and touch of oak that carries through on the lingering fruity finish.

Food Pairings:

Make some Pinot Noir infused blackberry pops by first preparing a simple syrup and letting it cool. Puree fruit and add equal parts simple syrup and wine to the fruit. Put into molds, add sticks, freeze then enjoy.

PLCB 33560 @ \$15.99 (\$34.00)
14.2 % ABV



2013 Cambridge Zinfandel

It's possible to make wine without owning a vineyard, a winery or sometimes even hiring staff. This is the role of the négociant, the French word for merchant. This started in Burgundy, where grapes were purchased, blended, bottled and sold under the négociant's name. Some of the best and best-known Burgundy producers are primarily négociants, including Jadot, Drouhin, and Bouchard Père & Fils. Cambridge Cellars is a negociant winery that buys great fruit from the best growers in the top California appellations.

Tasting Notes:

This medium bodied wine has aromas of black raspberry and cherry with a bit of cocoa. On the palate are ripe strawberry, black currant and blueberry fruit with oak and peppery-spice on the finish. It's a classic Russian River Zinfandel.

Food Pairings:

Pair with Lamb picadillo tacos (picadillo is Cuban-style hash usually made with tomato, green pepper, green olives and plenty of garlic).

PLCB 33556 @ \$15.99 (\$27.99)
14.9 % ABV