



Wine Flight
September 2, 2015

Great Grapes
of Europe



Climbing Grape Vine

All photographs by Nathan Broaddus

**2014 Vertikal Riesling
Kabinett
(Mosel, Germany)**



Rose

Tasting Notes:

On the nose there are floral notes with lime zest, citrus, peach and a hint of honey. This moderately light bodied wine is like drinking in a crisp granny smith apple.

Food Pairings:

Pair with lemongrass barbequed pork and rice-vermicelli salad topped with cucumber, lime, mint and cilantro. Or try with spicy shrimp and cellophane noodle salad with basil and sprinkled peanuts.

PLCB 552027 @ \$13.99
7.5% ABV

**2014 Domaine
Marchand et Fils
Pouilly-Fumé Les
Kérots
(Loire, France)**

"Fumé" literally translates to "smoke," but this has nothing to do with a smoky flavor in the wine, although that is a popular notion. It instead refers to the morning fog that covers the Loire Valley and is as thick as smoke.

Tasting Notes:

This Sauvignon Blanc has a pale golden color and scents of white pepper and citrus fruits. On the palate, fresh black currant and minerals combine and finish with a crisp acidity.

Food Pairings:

Excellent as an aperitif, it also goes along with appetizers of oysters and mussels with some crusty French bread. You can also pair it with a combination of blue-fin tuna and salmon with lemon and olive oil sauce, swordfish marinated in balsamic vinegar and olive oil, and shrimp stuffed avocado.

PLCB 33787 @ \$14.99
(regularly \$24.99)
12.5% ABV

**2011 Bodegas Roquesán
ROQ Ribera del Duero
Crianza
(Spain)**

If you love the structure of Caberbet Sauvignon and the fruitiness of Grenache then you'll love Tempranillo (derived from the word *temprano*, which in Spanish means "early"). Among red varieties in Spain, it's considered an early-ripener. Ribera del Duero now challenges Rioja as Spain's premier red-wine producing area.

Crianza has been aged one year in oak and one year in the bottle.

Tasting Notes:

This red has a complex nose of oak, red fruit, vanilla, and cocoa. It has cranberry, hints of leather, tobacco, sandalwood and chocolate on the palate. It is typical of the region, with a smooth finish.

Food Pairings:

Spanish food that contains red peppers, pimentón, garlic and saffron work wonders with this red. Consider that a young Tempranillo can handle quite robust, even spicy dishes.

PLCB 33791 @ \$13.99
(regularly \$21.00)
13.5% ABV

**2014 San Quirico
Chianti Colli Senesi,
Organic
(Tuscany, Italy)**

This wine is made from 100% Sangiovese grapes grown in Chianti's Colli Senesi subzone.



Lamp Post ala Français

Tasting Notes:

This wine has a bright, vivacious color and delivers traditional fresh cherry fruit and violet aromas on the nose. It is full and round on the palate with balanced acidity and moderate structure.

Food Pairings:

Pair this wine with cioppini, tomato and olive sauces, orecchiette arrabbiata, and even penne with vodka sauce.

PLCB 552175 @ \$15.99
13.5% ABV