

the Cabaret at the square

Wine Flight
November 4, 2015

Unusual Grapes

All artwork is by Ralph Steadman



2014 Argyros Atlantis *Santorini, Greece*

Introducing Assyrtiko -- the Chablis of Southern Europe: as racy, brisk, and mineraly as white wine gets. Santorini produces this white grape, which is grown using ancient dry-farming methods, and that yields bracing, mineral-driven wines that have a surprisingly tannic structure for whites, often accompanied by a saline aspect thanks to the soils and the sea air in which they grow.

The vines on Santorini can reach 70 years old and are some of the oldest vines in Greece. This is because the harsh volcanic conditions on the island have prevented the spread of phylloxera and, unlike most of Europe, the vines do not need to be grafted onto phylloxera-resistant rootstock.

This wine is produced with 90% Assyrtiko, 5% Aidani and 5% Athiri grapes.

Tasting Notes:

With a crystal-clear yellow color, this white has citrus overtones and notes of tangerine, orange blossoms, crushed stone and white flowers. Its zippy acidity gives it a crisp freshness.

Food Pairing:

While Assyrtiko has the backbone to pair with something like herb-crusted lamb or pork, it's also dynamite with fish and shellfish. Of course, it pairs perfectly with Greek fare like tomato salads with cucumber and feta, eggplant, olives, capers, and hummus.

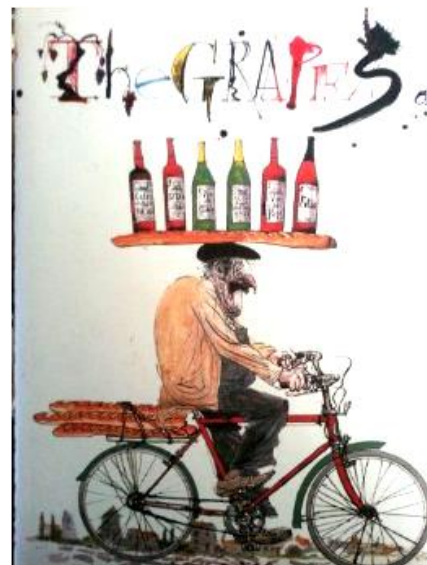
PLCB 556063 @ \$17.99
13% ABV

2014 Stobi Rkatsiteli *Tikveš, Macedonia*

Rkatsiteli (pronounced er-kats-si-tell-ee) was at one time the third most planted grape in the world. During the communist years in the Soviet Union, Mikhail Gorbachev ordered the uprooting of many of the grape vines in an anti-alcohol campaign.

Tasting Notes:

With a pale lemon hue with green coloring, this mineral driven, dry white wine has apple, pear, peach and lime on the nose with a taste of sweet and sour fruit, green apples and a slight chalkiness.



Food Pairings:

This wine's acidity and bright flavors make it perfect to pair with shellfish or grilled Red Snapper.

PLCB 558681 @ \$14.99
12.3% ABV

2011 Bisceglia Terra Di Vulcano Aglianico Del Vulture Basilicata, Italy

Aglianico was cultivated by the Phoenicians, exported by the Greeks, consumed by the Romans, protected by popes and coveted as a blending agent during the phylloxera plague. Aglianico is probably the grape with the longest consumer history of all.

If you are looking for a red that can be robust, intense, and hugely tannic, this is it!

Thanks to its elegance and capacity for long cellar aging, Aglianico is often referred to as "the Barolo of the South."

Tasting Notes:

With a deep garnet color and aromas of blackberries and spice, this red has hints of the forest floor and smoke. On the palate, the wine is harmonious and balanced with soft, round tannins on the finish.

Food Pairings:

Wines that retain the massive black fruits, astringent and powerful tannins and laser acidity of the grapes demand very flavorful, hearty and rustic dishes.

Pair this red with Osso-Buco on a freezing wintry day. This style of cuisine works to cut the tannins and acidity of the wine.

PLCB 540054 @ \$14.99
13% ABV

2011 Spiropoulos Red Stag Agiorgitiko *Neméa, Greece*

Pronounced "ah yor YEE ti ko", this is one of the most prolific red varieties of Greece. This hard to pronounce grape is often called "St. George" for international marketing purposes.

This wine can be lighter with fresh berry fruit and hints of spice or it can be more layered and complex.



Tasting Notes:

Infused with aromas of toasted wood, vanilla and berries, this red has notes of red currants and black pepper followed up by soft tannins and a long finish.

Food Pairings:

Try with a turkey and chickpea chili with Chermola (a traditional middle-eastern herb sauce), *Labneh* (an Arab cheese made by draining yogurt so it loses most of its liquid), and toasted pita chips.

PLCB 542346 @ \$16.99
13.5% ABV