

the Cabaret at the theater square

Wine Flight
September 3, 2014

Sommelier Night at the Flight



All artwork by Will Bullas

2011 Raventós i Blanc 'de Nit' Rosada Cava

Unlike Champagne, the DO Cava designation is defined by a specific practice of winemaking, rather than a region where wine is made. A Reserva level Cava, 'de Nit' is a blend of the traditional Cava grapes: 55% Macabeo (which is a simple grape with a lemony flavor and slightly bitter finish), 20% Xarel-lo (with floral aromas and pear and melon notes), 20% Parrellada (with high acidity and zesty citrus flavors) and the addition of 5% Monastrell (for peachy floral aromas and its pinkish color). It is produced in the méthode champenoise (using a secondary fermentation to produce bubbles).

Tasting Notes:

The nose is very subtle and pretty with traces of rosewater, bitter almond and Morello cherries. Once on the palate, this Cava excites with tiny little bubbles full of green apple, citrus, red berries, violet, and a bit of toast. Its finish is dry and precise.

Food Pairings:

This cava is wonderful to sip on its own, but you can pair it with anything salty, like cheese straws or a triple decker Italian grilled cheese sandwich.

PLCB 535535 @ \$27.39
12% ABV

2010 Fattoria San Felo Le Stoppie, Vermentino, Maremma Toscana I.G.T.

Vermentino grapes were once thought to have been brought to Italy by the Spanish and are primarily grown in Sardinia and Liguria with a grape they call Pigato. The wine labeled as Vermentino must have 90% Vermentino grapes.

Tasting Notes:

With a straw yellow color and golden highlights, this white has fresh peach, honeydew and lime tree flowers on the nose. Once in the mouth, there are tart citrus and apple flavors and a bracing acidity. It is dry with light minerality and a white pepper finish.

Food Pairings:

The Ligurians enjoy *capòn magro* which is a Geonese seafood and vegetable salad arranged in a pyramid. Fish soups with a tomato base called *buridda* and a fish stew called *ciuppin* are popular local fare. Other popular seafood includes anchovies, sardines, dried tuna and dried cod.

PLCB 516895 @ \$10.69
14% ABV

2010 Santa Duc Les Vieilles Vignes Côtes du Rhône

This red blend is composed of 60% Grenache, 20% Syrah, 10% Cinsault and 10% Mourvèdre. "Vieilles Vignes" means "old vines," and in this case the vines are about 40 years old. As is traditional, this cuvée is made with no destemming, and is bottled unfiltered.

Tasting Notes:

This red has black raspberry and wildflowers on the nose and flavors of red fruit, leather and chocolate. It is medium bodied with lots of tannin and a bit of bitter smoke on the long finish.



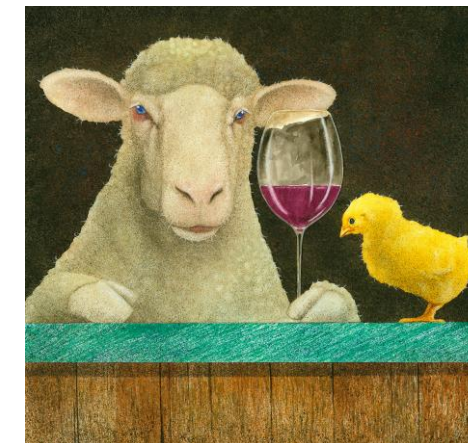
Food Pairings:

Try with pappardelle and veal ragù.

PLCB 539961 @ \$17.59
14% ABV

2008 Bodegas Muriel Vendimia Seleccionada Reserva Rioja

This red with Tempranillo grapes from Alavesa and Alta is aged in American and French oak barrels for three years.



Tasting Notes:

With a ruby red color, this wine's bouquet has red fruits and balsamic vinegar mixed with oak, cedar and spices. It is full bodied with smooth tannins and its sweet fruit and oak merge seamlessly with tobacco, earth and hints of game.

Food Pairings:

Pair Rioja with all your favorite comfort foods: mac-n-cheese, pizza, your most loved burger or even Chinese take-out of beef and broccoli, pot stickers, and pork fried rice.

PLCB 33400 @ \$12.99
13.5% ABV