



Wine Flight
November 5, 2014

Thanksgiving Wings



Artwork by Christine Green

2013 Secoli Conegliano Valdobbiandene Prosecco

In the hills close to Conegliano, there is an important sub-region called Valdobbiandene. This region is considered to be the producer of the highest quality Proseccos in the world.



Tasting Notes:

With a brilliant straw yellow color and hints of green apple and wildflowers on the nose, this sparkler has notes of apricot and pear on the palate with a light, buttery finish.

Pairings:

Prosecco is the perfect aperitif, but don't be afraid to mix it up. Pair it with Hendrick's gin, a splash of St. Germain liqueur and a spritz of lime. You could also try with Limoncello and a few fresh raspberries. Or mix with pear nectar and a slice of fresh ginger.

PLCB 33417 @ \$11.99
11% ABV

2013 Domaine Bernard et Christophe Richel Apremont

Located in eastern France in the Alpine region bordering Switzerland, Savoie is perhaps better known for its cheese than its wine. This is raclette country; both the cow's milk cheese and the fondue dish abound in Savoie, in addition to the goat cheeses Chevrotin and Tomme de Savoie.

Tasting Notes:

In the glass, this Apremont looks like the crystal clear water from a mountain spring. It sparkles when swirled around the glass and it emanates lovely ripe pear and stony, mineral aromatics. On the palate, it is crisp with wonderful minerality and touches of grapefruit. It is balanced by an acidity that lingers through the finish with a light briny quality.

Food Pairings:

Pair with Dauphinoise and Tomme de Savoie Tartelettes and an arugula salad with goat cheese, pine nuts, dried cranberries and honey mustard dressing.

PLCB 33277 @ \$10.99
11.5% ABV

2010 Rubrato Aglianico Feudi di San Gregorio

Aglianico, a speciality of Campania and Basilicata in the hinterland of Naples, makes firm red wines with more mineral than vegetable tastes, yet they have lovely fruit flavors. Aglianico's high tannins and acidity make it a great wine for ageing. Rubrato is the local word for brilliant ruby in color.



Tasting Notes:

This wine shows aromas of dusty, old leather, wild strawberries and notes of cherry and spice. On the palate, there are gritty tannins that cut through the fruity plum, licorice and tobacco flavors with a slightly stony finish and a big hit of red cherries.

Food Pairings:

This is an aggressive red that begs for a raw-ish steak.

PLCB 33029 @ \$11.99
13% ABV

2010 Rosenblum Cellars Harris Kratka Zinfandel

This red is eighty percent Zinfandel, ten percent Carignane and ten percent Petite Syrah.

Tasting Notes:

The fruit shows Sonoma terroir with a big cherry and blueberry nose and it keeps going with its dried plum, crème brûlée and licorice on the palate. At mid-palate, this wine shows a bit of Thai basil and brighter fruit, then moves into the finish with freshly ground black pepper.

Food Pairings:

"No matter its pedigree, Zinfandel is big, dumb and fun. I don't mean that in a pejorative way. There should always be a place for fun. This is the wine for unsophisticated meals. I couldn't imagine a better wine for the smokiness of Texas pulled pork or the tang of Carolina-style brisket. Conversely, it's the perfect wine for sophisticated parties. It's the wine for smart people having a good time: the type of party where Sartre quotes and dirty limericks are equally likely to emerge."

Keith S. Wallace,
American Wine Review

PLCB 33315 @ \$19.99
15% ABV