

# the Cabaret at the square

Wine Flight  
April 3, 2013

Sunny  
California



Napa California, oil painting by Lisa Haas-Moulthrop (for sale on Etsy). Other paintings are by Ann Rea.

## 2011 Daniel Gehrs Chenin Blanc, Santa Barbara

A versatile grape from France's Loire valley, the best Chenin Blanc offers high acidity combined with a touch of viscosity - leaving an unctuous mouth feel.

### Tasting Notes:

With lovely aromas of plums, springtime flowers, and clover honey, this wine is ripe with pear, white peach, melon flavors, and apple tartness. It has a dry, yet fruity, medium-bodied, tangy finish.

As it ages, this wine will develop a vanilla and roasted hazelnut character that will complement the fruitiness of youth.

### Food Pairings:

For an appetizer, pair with foie gras and chicken liver parfait with homemade apple chutney on a toasted brioche. For an entrée, pair with zucchini soufflé with baked goat cheese and pancetta cream.

PLCB 55608 @ \$15.59

## 2010 Lincourt Unoaked Chardonnay, Santa Barbara



### Tasting Notes:

Bright and bold, this chardonnay offers a mix of apples, pears, lemons and guava. The palate is broad and crisp with great acidity.

### Food Pairings:

Try with roasted quail in a cranberry red wine sauce, grilled scallop and shrimp ceviche, and asparagus and Swiss cheese tart.

PLCB 520700 @ \$16.49

## 2009 Sebastiani Cabernet Sauvignon, Sonoma

### Tasting Notes:

With a dark garnet color and black tea and cherry aromas, this wine has flavors of cherry and truffles, and is complemented by coconut and mocha on the oaky finish. This wine benefits from ageing.



### Food Paring:

Pair with charcoal grilled steak and zucchini with a bitter green salad of arugula and radicchio, topped with Pecorino Toscano shavings and a lemon, herb dressing.

PLCB 508332 @ \$17.59

## 2011 Cline Ancient Vines Zinfandel, Lodi, Contra Costa & Sonoma

Zinfandel is mostly grown in warm places, so the grapes get very ripe, producing Zin's signature jammy flavors - and high alcohol levels. If you don't love fruit bombs, look for Zins from cooler places, which are slightly leaner, often with interesting herbal flavors.

### Tasting Notes:

With jammy aromas and fat strawberry, chocolate and coffee characters, this red is aged in oak that adds a vanilla and spice flavor that complements the fruity notes. It has a long finish with a spicy, sour cherry flavor.

### Food Pairings:

This wine has a definite sweetness, so complementary food choices include barbecue, red meat with a sauce, or a loaded pizza with sun-dried tomatoes, Kalamata olives and caramelized onions.

PLCB 59297 @ \$17.49