



Wine Flight September 5, 2012

Exploring the Rhône

Côtes du Rhône wines are usually light-bodied reds with flavors of spicy fruit and Provençal herbs. With the exception of those few Côtes du Rhône from the syrah-centric northern Rhône, the wines are mandated to be at least 40 percent grenache, with Côtes du Rhône-Villages at least 50 percent.

Northern Rhône reds are predominantly Syrah, and they are heartier and fuller bodied than the wines of southern Rhône. Whites are more common in the north and are made from Viognier, Roussanne and Marsanne.



2012 Bonny Doon Roussanne Viognier

Roussanne derives its name from its russet (roux) colored skin and as such its flavors are rich, autumnal and evocative of the harvest.

Until 1998, wines labeled as Roussanne in California were, as it transpired, Viognier. This was the result of confusion around the variety of cuttings taken from the Rhône Valley; however, DNA testing revealed the truth.

Roussanne, on its own, is characterized by herbal, tea-like aromas while the Viognier brings heady aromas of stone fruits and blossoms. The result is balanced, rich, and silky.

Tasting Notes:

This wine is pale yellow with a faint greenish cast, and when swirled, it offers a perfume of Asian pear, laurel leaf, and fresh straw. When very cold, the herbal elements of the blend predominate, but as it warms in the glass the apricot and peach blossom open. Medium bodied with lush apricot, ripe peach, pear, green tea, and quince on the palate, it has a lovely cleansing finish.

Food Pairings:

The wine's heft stands up to rich, flavorful dishes, including cream or butter-based sauces and lively seasonings. Serve with butternut squash, zucchini, roasted root vegetables, *tagine* or curry, shellfish (particularly lobster or scallops), or warm goat cheese salad.

PLCB 32637 @ \$13.99
(Chairman's Select)

2007 Henry Fessy Beaujolais Brouilly

Tasting Notes:

With a clear, deep purple color, this wine has youthful jammy aromas with hints of candied strawberries. On the palate, it is medium dry with raspberry flavors with a slight hint of spice that are backed with mineral notes. Best drunk young, when it is its most charming.



Food Pairings:

Fresh and smooth as an aperitif, serve this wine in the French style accompanied by omelette gateau with gougères, which is a savory pastry made from choux and either Gruyère, Comté or Emmental.

Beaujolais is always released on the third Thursday in November, making it the perfect wine to pair with Thanksgiving dinner.

PLCB 32635 @ \$8.99
(Chairman's Select)

2007 Cave de Rasteau Côtes du Rhône Villages Prestige



Tasting Notes:

This blend of 50% Grenache, 35% Syrah and 15% Mourvèdre displays an attractive nose of wild berries, black fruit, pepper and a hint of tar. It opens up to reveal flavors of cherry compote, candied strawberries, with hints of black tea and olives. With balanced acids and soft tannins, it is still full bodied and offers a spicy kick of pepper on the finish.

Food Pairings:

While not typically served with fish, this hearty wine is a lovely match for lightly seared, rare tuna. Try a coriander crusted tuna over a salad of arugula and fresh nasturtium flowers. The pepperiness of the fish and flowers is a great combination.

PLCB 32590 @ \$15.99
(Chairman's Select)

2010 Domaine du Grand Prieur Vacqueyras

Domaine du Grand Prieur is one of the oldest vineyards in the Vacqueyras appellation. This estate is located in the Hautes Garrigues of Sarrians, and has a history dating back to the year 980, when it was founded by Guillaume the 1st, Count of Provence and Lord-Prior of Sarrians.

This wine is made with 75% Grenache, 15% Syrah, and 10% Mourvèdre.

Tasting Notes:

This wine is very aromatic, slightly spicy, with scents of red berries and black cherry and violets. It is fleshy and full-bodied with ripe tannins. Its long finish is accompanied by notes of garrigue and licorice.



Food Pairings:

Pair this wine with duck and black olives, roasted poultry, or courgette flower fritters.

PLCB 32588 @ \$16.99
(Chairman's Select)