

# the Cabaret at the square

Wine Flight  
December 7, 2011

Holiday Wine  
and Cheese



## 2009 Ventana Gewürztraminer, Monterey, California

Gewürz means "spicy" in German and that is the main characteristic of Gewürztraminer. Traminer means "coming from Tramin," which is a small city where the grape is from. Alsatian versions are bone dry, with their spicy character accentuated by bracing acidity. German versions range from dry (kabinett) through off-dry (spätlese) to sweet (auslese), sweeter (beerenauslese) and sweetest (eiswein and trockenbeerenauslese).

### Tasting Notes:

Ventana models its Gewürztraminer in the off-dry Alsatian Style. With flavor characteristics of lychee, orange blossoms, cinnamon and nutmeg spices, it exudes a lively bouquet. The wine is medium bodied with a lingering crisp, spicy finish with some lemon-lime on the end.

### Food Pairings:

A classic pairing is with French variety Munster cheese, Alpine Shepard, Ardahan, Boursin, Chevre, Durrus, or Hirtenkäse.

PLCB 32288 @ \$9.99

## 2008 Hogue Genesis Viognier, Columbia Valley, Washington

### Tasting Notes:

This wine is a blend of 88% Viognier and 12% Chardonnay and is aged in oak for seven months. It boasts a flowery nose with a hint of citrus. With pear, apple and citrus flavors, this well bodied wine finishes with a bit of spice.

### Food Pairings:

Try this with Emmentaler, Manchego or Ossau-Iraty (Pyrénées sheep milk cheese).

PLCB 32238 @ \$8.99



## 2006 Château Barreyres Haut-Médoc cru Bourgeois, France

### Tasting Notes:

With a ruby red color and hints of purple, this wine has a nose of minerals and spice. On the palate, this wine tastes of strawberries and black cherry with the fresh fruits balancing a subtle oakiness.



### Food Pairings:

Serve with Beaufort, Roquefort, Ossau-Iraty or Saint Nectaire. Best served at 62.6F, after decanting.

PLCB 32246 @ \$12.99

## 2008 Mastroberardino Aglianico Campania, Italy

### Tasting Notes:

With a deep red color, this juicy wine has a lovely sweetness. It is filled with ripe cherries, dried herbs and tobacco and its sweetness spreads out nicely on the lingering finish.

### Food Pairings:

This wine can be paired with aged cheeses such as aged provolone or Parmigiano Reggiano.

PLCB 32272 @ \$15.99

