



Wine Flight
December 9, 2010

Pinot-licious

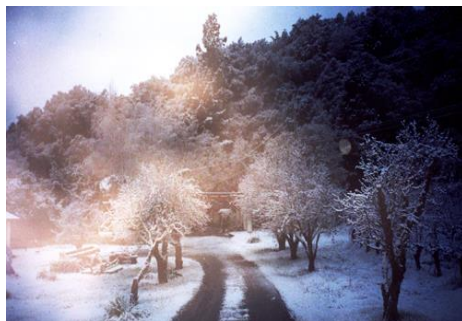


Pinot Gris, or Pinot Grigio in Italy, is a variant of the Pinot Noir grape. Pinot Blanc is a genetic mutation or clone of Pinot Gris.

Pinot Noir is Burgundy's most famous grape. Known and loved as "Red Burgundy" in much of the world, Pinot Noir can be among the most elegant wines coming out of France. Today, Pinot Noir is planted in regions around the world including: Oregon, California, Chile, Australia, Germany and Italy.

2008 Domaine Michel Fonne Pinot Blanc, Alsace

The estate is found in the commune of Bennwihr, located halfway between Kaysersberg and Riquewihr. The village was rebuilt along the "Wine Route" at the foot of Marckrain (Grand Cru of this commune).



Tasting Notes:

This wine has an enticing nose of white peaches and lime zest, and a little stony minerality. It is forward and sweet with a balanced and dry finish.

Food Pairings:

Big rich and strong flavors that typify the Alsace region make this a perfect wine with food and as an aperitif. Try it with a chive and brie strata, chicken beurre blanc, seared halibut with haricots verts in a white wine reduction, mussels in garlic white wine sauce, chicken piccata or shrimp scampi.

PLCB 12560 @ \$14.99

2009 Corte Giara Pinot Grigio, Italy

The crumbly soils of the southwest facing hills of Lake Carga are the perfect terrior for this Pinot Grigio, giving this wine a wonderful depth and balance.

Tasting Notes:

This wine boasts more weight and layers of flavor than most Pinot Grigios. It has a bright straw-yellow color, and aromas of lemon and flowers. It tastes of apricot, white peach, lime, minerals, coriander and green apples and has a long finish.



Food Pairings:

Try this wine with tuna niçoise, paella, spaghetti with seafood in a pinot grigio sauce, an arugula salad with fresh orange slices and sautéed bay scallops, or sashimi.

PLCB 503235 @ \$9.49

2008 Domain Prieur-Brunet Le Bourgogne Pinot Noir, France

Domaine Prieur Brunet is based in Santenay and produces a very good range of both red and white Burgundies wines in the Côte de Beaune. The domaine can trace its history back to 1804 and is run today by the couple Dominique Prieur and his wife Claude Uny-Prieur.



Tasting Notes:

The bouquet presents impressive concentration and intensity with aromas of black cherry, vanilla and a subtle note of smoky toast. It is incredibly rich and juicy on the palate with flavors of blackberry melting into a background of soft tannins.

Food Pairings:

Match this wine with a juicy pork roast browned in bacon fat then roasted with vegetables, herbs, tomato paste, red wine, and mushrooms.

PLCB 500602 @ \$10.99

2009 Leyda Classic Pinot Noir, Chile



Made from 100% Pinot Noir grapes, the juice undergoes cold maceration for five days and is then fermented in stainless steel tanks. The wine is left to age in stainless steel for ten months before bottling.

Tasting Notes:

Bright and intensely fruit driven, this wine is very herbal with hints of geranium and light cherry fruit. There is a soft smokiness and freshness on the palate with a hint of chocolate.

Food Pairings:

Heat some empanadas on the warmer side of the grill while you slowly cook slabs of fresh brisket over the cooler side; add light vegetable salads, crusty breads, and a platter of pale green, purple-streaked pepinos — a South American relative of tomatoes and you've got a wonderful meal.

PLCB 500397 @ \$12.99