



Wine Flight
June 3, 2009

Grapes of Greece



From the Peloponnese in the south, to Macedonia and Epirus in the north, and islands like Crete, Samos and Santorini, fine wine is being made from indigenous grape varieties not grown in other countries. Styles range from hearty, rustic reds to crisp, neutral whites and heavenly dessert wines.

2007 Hatzimichalis Domaine White, Atalanti Valley - Attica, Central Greece

This Greek domain is located approximately 6km from the sea. Its location helps to prevent frost in the winter and moderates temperatures in the summer and autumn months. In 1974, eleven years after phylloxera destroyed all of the vines, Mr. Hatzimichalis planted new ones. While waiting for the vines to mature, the winery sustained itself by raising turkeys. To this day, the bird adorns the labels.

Tasting Notes:

This wine is a successful combination of the native Greek grape varieties Assyrtiko, Athiri and Robola. It has aromas of lemon, pears and minerals, and has intense flavors of melon and green apples. Intensely aromatic, moderately fruity and well-supported by greenish acidity, it is a complex and lively wine.

Food Pairings:

Serve chilled with seafood and poultry or try it with spanakopites.

PLCB 66912 @ \$12.99

NV Gaia Ritinitis Nobilis, Nemea - Corinthia, Peloponnese

Ritinitis is made from the Roditis grape variety harvested in north-eastern Peloponnese. During fermentation, a carefully calculated quantity of the resin from the Pinus Halepensis pine tree is added. Before the invention of impermeable glass bottles, oxygen caused many wines to spoil within the year. Pine resin helped keep air out, while at the same time infusing the wine with resin aroma. The Romans began to use barrels in the 3rd century AD, removing any enological necessity for resin, but the flavor itself was so popular that the style is still widespread today.

Tasting Notes:

This Ritinitis is aromatic, floral and bursting with lively citrus fruits. The palate is soft and creamy with a lovely fresh pine tang.

Food Pairings:

This wine is the perfect partner for a traditional Greek Salad of olives, feta, tomatoes, red onion, green peppers and cucumber.

PLCB 51771 @ \$14.99

2008 Gaia Notios Red, Nemea - Corinthia, Peloponnese

Tasting Notes:

This wine has a dark red-violet color, and an intense and persistent fruity flavor. It tastes of gooseberry, butter caramel and sandalwood and its soft tannins underline a rich, well structured velvety body.

Food Pairings:

Will pair well with Moussaka or roast chicken with garlic and oregano.

PLCB 63604 @ \$13.99



2000 Hatzimichalis Naoussa, Atalanti Valley - Attica, Central Greece

Tasting Notes:

This dry red, made from the Xynomavro grape (meaning "acid-black") is known for its superb aging potential. Boasting a bright ruby color, it has aromas of red fruits such as gooseberry and raspberry with hints of olives, and cinnamon flavors. Its ample tannins support a balanced structure and a bold finish. Grapes are selected from vineyards in the Naoussa region, Macedonia.



Food Pairings:

This hearty red is substantial enough to pair with a Souvlakis of lamb or venison.

PLCB 66940 @ \$10.99