

the Cabaret at the theater square

Wine Flight
April 11, 2018

Celebrating
Wine & Jazz



All artwork by Florine Stettheimer; New York painter, Jazz Age saloniste and cult figure in the 1920's.

NV Aguila Maison en Languedoc 1531 Crémant de Limoux Brut Limoux, France

This wine is made from 65% Chardonnay, 25% Chenin Blanc and 10% Mauzac Blanc. Mauzac has a pioneering role in sparkling wine as the monks of the Abbey of St-Hilaire in Limoux fermented the grapes in the fall and when the temperature rose in the spring, the yeasts would awaken, producing the carbon dioxide responsible for the sparkling wine's bubbles. These monks also had the advantage that cork oak trees were close by in the Pyrenees so they could seal their bottles securely. These sparkling wines date back to 1531, which is before the Benedictine monk, Dom Perignon was born; this wine being the precursor to champagne.

Tasting Notes:

This Brut has a pale yellow color highlighted by fine bubbles. The dominant Chardonnay brings notes of white flowers such as acacia, as well as fruity notes of pear and peach. On the palate, there is apple, pear and toast.

Food Pairing:

Try with croquetas de jamón -- small, lightly breaded béchamel fritters filled with Spanish ham.

PLCB 78624 @ \$14.99*
12.5% ABV

*Chairman's Select quoted at \$22.99

2016 Clos LaChance Chardonnay Monterey, California

The owners of Clos LaChance chose the hummingbird as the winery's symbol for both its aesthetic beauty and its ability to keep other birds away from the grapes. They have also installed raptor roosts throughout the vineyard to encourage natural predators of rodents to keep their grapes intact on the vine. Additional sustainability measures include using a variety of cover crops such as legumes, barley and clover, which enhance the productivity of the soil.

Tasting Notes:

With a nose of honeysuckle, lime, pear, pineapple and Granny Smith apples, this white has a tingling acidity and very light flavors of crisp golden apples, green pear and lime with a hint of coconut and wet stone minerality.

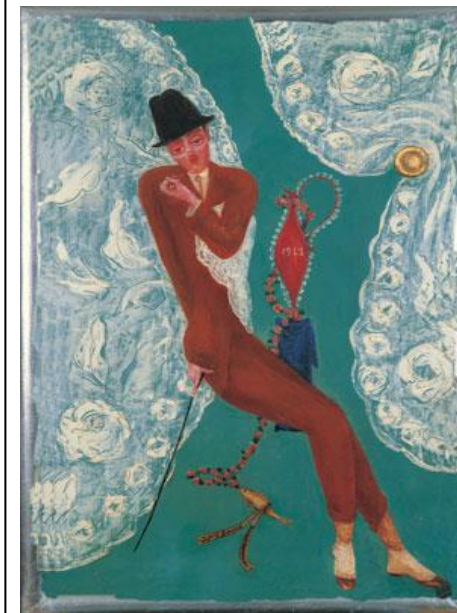
Food Pairings:

Pair with grilled lobster and shrimp in a fresh herbed butter sauce or grilled Serrano ham and Manchego crostini.

PLCB 78673 @ \$13.99*
13.5% ABV
*Chairman's Select quoted at \$22.00

2012 Herederos del Marqués de Riscal Rioja Rioja, Spain

This wine is made from mostly Tempranillo grown in clay soils.



Tasting Notes:

This red has a cherry red color and a nose of dried fruit, ripe berries and a hint of lavender and leather. On the palate it is rich with good structure, rounded tannins and flavors of blackberry with a bit of fine oak on the finish.

Food Pairings:

Spanish pork such as Jamon or Chorizo are perfect as the smoke and fat in the meat complements the tannins in the wine.

PLCB 6372 @ \$18.99
14% ABV

2014 Chateau D'Hanteillan Haut-Médoc Médoc, France

Médoc is an Appellation d'Origine Contrôlée (AOC) for wine in the Bordeaux wine region of southwestern France on the left bank of the Gironde estuary. Haut-Médoc is the southern portion of this region and the wines are similar to Médoc, but they are generally produced in a lighter style with fragrant aromas.

Generally, wines from any Medoc region are great values compared to more expensive and complex Bordeaux wines.

Tasting Notes:

This ruby red wine with a purple lining has blackberry, violet, cedar and smoke scents on the nose. It is a medium bodied red with supple tannins, crisp acidity, a gentle spiciness and a palate of black fruits.

Food Pairings:

Left bank Bordeaux is generally more Cabernet Sauvignon dominant; meaning more tannins, earth and red fruit. This marries with fattier, saltier, and spicier meats.

PLCB 31789 @ \$16.99
13.5% ABV