

the
Cabaret
at the
square
Wine Flight
April 5, 2017

*Bargains from
the Chairman*



"Chairman Meow" by Kevin McCormick

The Chairman's Selection originated when Jonathan Newman was the PLCB Chairman. He came up with the original idea of using the state monopoly's enormous buying power to secure large lots of great wines at a discounted prices, passing the savings on to customers. Chairman's Advantage are wines priced under \$10 dollars.

**2015 Signae Grechetto
Umbria, Italy**

Grechetto is an Italian wine grape of Greek origin. The grape is planted throughout central Italy, particularly in the Umbria region, which is considered the green-heart of Italy. From Grechetto we obtain very perfumed and dry wines with a distinctive body. Grechetto makes for a wonderful alternative to Pinot Grigio for lovers of fresh, easy drinking Italian whites.

Blended with Trebbiano and a few other native grapes, Grechetto is a main component of the popular peach scented Orvieto. Grechetto is often used as a blending grape because it can add herbal and nutty flavors to other wines.

Tasting Notes:

A surprisingly light wine that is great for summer sipping. On the nose there are notes of lemon and grapefruit with dry, green apple and nectarine in the mouth.

Food Pairing:

Try with Castelluccio lentils with sun dried tomatoes, crumbled gorgonzola, sliced red onion, and dressed with a vinaigrette and fresh Mediterranean herbs.

PLCB 78461 @ \$10.99*
13% ABV
(*Chairman's Selection quoted @ \$18)

**2015 Gorghi Tondi Coste
A Preola Grillo
Terre Siciliane
Marsala, Italy**

This indigenous Sicilian grape variety can have many different styles, and Grillo means "cricket" in Italian.

Grillo grapes contain unusually high potassium levels; normally potassium means a wine is less acidic, but this wine's acidity remains fixed. The potassium salts may account for a subliminal perception of salt. Mediterranean sea spray, which is not washed before vinification, enhances the salinity.

Tasting Notes:

With a bright yellow color softened by greenish reflections, this white boasts notes of passion fruit, mint, pineapple and white peach. It is soft, well-balanced and persistently fragrant with a lively acidity on its slightly salty finish.

Food Pairings:

Pair with spaghetti aglio, oilo e peperoncino, which is a simple pasta dish drowned in extra virgin olive oil, sautéed garlic and red chili.

PLCB 78394 @ \$11.99*
12% ABV
(*Chairman's Selection quoted @ \$19.99)

**2015 Camellón Malbec
Mendoza, Argentina**

Originally one of the primary Bordeaux varietals (and still a mainstay in the Cahors region of France), Malbec was introduced into Argentina by a French agriculturist in 1868.

Argentinian Malbec is full of black and red plum fruit, usually with a cooked or syrupy edge. Most have high alcohol levels starting at 14% and edging up to 16%, leading to their popularity over recent years.

Argentina leads world production of the grape, with over 75% of all acres of Malbec planted there.

Tasting Notes:

This wine has a deep, purple red color that is almost opaque with a bright, magenta rim. It smells of blackberry fruits with violet flowers and subtle notes of vanilla and caramel. It tastes of plummy juice with a pleasant acidity and a leathery background.

Food Pairings:

Try with spaghetti in basil pesto and a few fresh cherry tomatoes.

PLCB 35035 @ \$8.99*
13.2% ABV
(*Chairman's Advantage)

**2014 Santa Julia Magna
Mendoza, Argentina**

This red is a blend of 50% Cabernet Sauvignon, 40% Malbec and 10% Syrah.

Tasting Notes:

This deep red wine with blue hues has a nose of cassis, vanilla, chocolate and violets. On the palate there is Damson plum, tobacco leaf and a tinge of smoke. With firm tannins, it also has a gaminess and a kind of intriguing saltiness.



"Chairman Meow" from Neko Atsume

Food Pairings:

Try with beef tagliata, arugula, and radicchio salad with shaved parmesan.

PLCB 78459 @ \$9.99*
14% ABV
(*Chairman's Selection quoted @ \$17.99)