

the Cabaret at the square

Wine Flight
November 1, 2017

Eastern Mediterranean Wines



2016 Gai'a Notios White Peloponnese, Greece

Although the Peloponnese is just a half-day's drive west of Athens, it can be a hard region to pry open. Tourists rarely venture there, but definitely should. There are breathtaking expanses of craggy mountains with distinctly Greek coastlines where the hills disappear into the sea.

Notios means from the south, and this is a blending of the aromatic, floral scented Moschofilero with the crisp, lemony Roditis.

Tasting Notes:

With aromas of perfumed florals, white fruit and lychees as well as sweet citrus, this is a light, well rounded wine with a tangy mineral acid.

Food Pairing:

Pair with a Greek salad sandwich of fried bread spread with red pepper tzatziki (cucumber yoghurt spread) and topped with fresh tomatoes and feta or try with traditional Greek diples, which is a fried pastry drizzled with honey and walnuts.

PLCB 586206 @ \$13.99
12% ABV

All art is by Lieke van der Vorst, who is from the Netherlands, travels all over Europe and creates beautiful illustrations and artwork.

2015 Narince Erbaa-Tokat, Turkey

Narince (pronounced Nah-rin-djeh) means "delicately" in Turkish.



Narince is an autochthonous white grape variety originating from Tokat, in Mid-Eastern Anatolia.

Tasting Notes:

With notes of apricot, peach, orange-blossoms and lemon leaves on the bouquet, this fresh and zippy wine has acidity on the palate combined with a long and persistent finish.

Food Pairings:

Try with Turkish dolmas, a dish made from the prized leaves of Narince, rolled and stuffed with a mixture of rice, flavored with olive oil, lemon and spices.

PLCB 565247 @ \$16.99
13% ABV

2013 Kantina Arberi Kallmet Bukmira, Albania

Albania, bordering Greece on the Adriatic Sea, has four separate wine regions. These are defined by their altitude, ranging from mountains and inland foothills to coastal villages.

During the 17th century, wine production in Albania slowed down under the influence of Islam due to the decrease in consumption of alcoholic beverages. In 1972, during Communist rule, Albanian wine production reached its peak, expanding to approximately 49,000 acres. It is currently reintroducing its quality wines into the international market.

Tasting Notes:

This wine has beautifully composed aromas of red cherry and plum fruit, violets, tea, and forest floor. It is medium bodied with an excellent balance of acidity and tea leaf tannins.

Food Pairings:

The main meal of the Albanians is lunch, which usually consists of gjellë (stew), a dish of slowly cooked meat with vegetables, accompanied by a salad of tomatoes, cucumbers, green peppers and olives.

PLCB 555311 @ \$16.49
12.5% ABV

2011 Gilgal Cabernet Sauvignon Israel

This vintage is produced from Cabernet Sauvignon grapes grown in vineyards in the cool Golan Heights, with a bit of fruit coming from one vineyard in the Upper Galilee. The combination of rocky, volcanic soil, high altitude and cool climate are ideal for this type of wine. The wine is aged in French oak barrels for 12 months.

Tasting Notes:

This wine boasts ripe raspberry, cherry and plum fruit notes layered with hints of Mediterranean herbs and spices with a French oak background. This is a wonderfully flavorful Cabernet with a nice body and a lingering finish.

Food Pairings:

Pair with Shawarma spiced beef, muhamarra (red pepper and walnut spread), crisp potatoes and garnished with nasturtium flowers. Serve with an Israeli salad of cucumbers, heirloom tomato, jalapenos, radish, mint, sumac and scallions.

PLCB 22690 @ \$16.99
13.5% ABV