

the Cabaret at the square

Wine Flight
October 18, 2017

Judgment of Pittsburgh



At a wedding banquet thrown by Zeus, Eris, goddess of discord, was not invited. Eris decided to crash the event anyway, if only to throw in a highly-prized golden apple meant for the fairest one of all. This turned into a competition between Hera, queen of the gods, Athena, goddess of war, and Aphrodite, goddess of love, for the apple. Zeus assigned the Trojan boy, Paris, to decide. When Aphrodite promised Paris the gorgeous mortal Helen if he chose her to win, all things were set in place for the start of the Trojan War.

2016 Domaine des Gerbeaux Mâcon Villages Solutré-Pouilly, France

Chardonnay is originally from France's Burgundy region, where the best white Burgundies are powerful and rich with complex fruit flavors and notes of earth and minerals. More affordable Chardonnays from Burgundy, simply labeled Bourgogne Blanc, are crisp, with apple and lemon flavors.

Chardonnays from America, Australia and Chile tend to be ripe and full bodied, even buttery, with higher alcohol levels and vanilla notes from oak aging. Recently, however, more and more wine regions have been experimenting with fruit, and producing with very little, or even no oak aging.

Tasting Notes:

A golden pale straw color, this white has a bouquet of white roses, acacia, honeysuckle, grapefruit and tangerine. The palate is full of fresh pear with a lemony brightness. There are shades of pine, quince and fennel on the finish.

Food Pairing:

Pair with chicken and apples poached in chardonnay, lobster, Udon noodles, bok choy and citrus or poached salmon in a caper butter sauce.

PLCB 574699 @ \$16.49
13.5% ABV

2014 Vindicated Carneros Chardonnay Napa Valley, California

Cold nights and warm days are ideal conditions for Chardonnay to thrive and with a hot, dry heat, Napa Valley grows some of the most flavorful Chardonnays there are. From fermenting in oak for longer periods of time and the use of newer oak barrels, the wines take on a new flavor profile such as nuttiness, smoke, cedar, vanilla, nutmeg and sometimes roasted popcorn and cinnamon in the mix.

Tasting Notes:

With aromas of cassis and red berries, this wine is perfectly framed by French oak vanilla. This Chardonnay boasts firmness and balance with bold berry fruit and finely matched acidity leading to a long finish. It is best described as a "briary" wine; a big wine that still finds balance between delicate, floral aromas and the sturdy structure of wild berry fruits.

Food Pairings:

Try with pan seared scallops with chardonnay garlic cream sauce or strawberry jam infused cream cheese over smoked salmon.

PLCB 78630 @ \$15.99
13.5% ABV

2014 Eberle Cabernet Sauvignon Vineyard Select Paso Robles, California

Cabernet Sauvignon from New World countries are often a touch fruitier than their Old World cousins. Flavors of black cherry, licorice and black pepper combine with a dash of vanilla.

Tasting Notes:

This red has aromas of blackberries, black plum, grape candy and touches of lilac. Violet floral flavors kick off the palate followed by coffee spice, cedar and dark berry fruit, all framed by moderate tannic tension.

Food Pairings:

Pair with garlic chicken wings, zucchini gratin with tomato confit, or beef carpaccio with arugula.

Judgment of Paris

On May 24, 1976, the Judgment of Paris pitted some of the finest wines in France against unknown California bottles in a blind taste test. Nine of the most respected names in French gastronomy sat in judgment. To everyone's amazement, the California wines — red and white — beat out their French competitors. This opened the door for the phenomenon today of the globalization of wine.

PLCB 546396 @ \$22.79
14.5% ABV

2015 Château Lamothe- Castéra Margaux Bordeaux, France

Margaux is the largest of Medocs' communal appellations. The gravely soil with low clay content is ideal for Cabernet Sauvignon in particular. Delicate and subtle, Margaux is often described to be the most feminine wine from Bordeaux. It produces elegant to highly concentrated, medium to full bodied wines with silky textures. Their terroir imparts tannins, which give the wines long life and present an exceptional palate of aromas, expressed differently according to the château of origin.

Tasting Notes:

With a brilliant ruby color, this bright and juicy wine has a nose of dark cherry and blackberry fruits, hints of dark chocolate and mocha, spices and vanilla. On the palate there are flavors of cherry, black currant, vanilla and hints of licorice and toast. It is an approachable Bordeaux with smooth, light tannins.

Food Pairings:

A delicate red like this is better served with un-sauced, uncomplicated dishes so that the wine can shine.

PLCB 586887 @ \$14.39
13% ABV