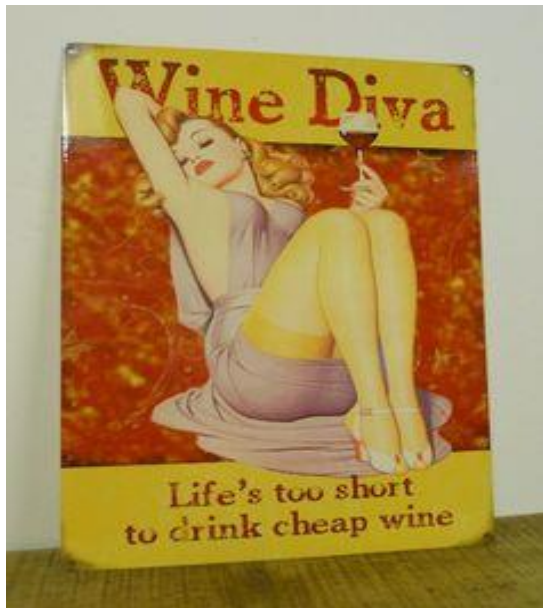


# the Cabaret at the square

Wine Flight  
April 6, 2016

*Price Wars*



It's safe to say that more expensive wine is usually higher quality wine, but the better bit is entirely up to you. With wine, perception of the actual person drinking the wine is what's most important. It's why wine ratings are fallible; they reflect the taste preferences of a select group of individuals who are not you.

Check out the Freakonomics Radio podcast [Do More Expensive Wines Taste Better?](#)

## 2012 Domaine Vincent Vatan Pouilly-Fumé Silex\* Saint Andelain, Loire Valley

Originally from Bordeaux, this versatile grape is responsible for everything from tart, grassy wines in New Zealand to rich, full-bodied ones in the Loire Valley and California to the world-class dessert wines in Sauternes and Barsac (for which they are usually blended with Sémillon). The most highly regarded white wine from the Loire, one of France's largest wine regions, is made from the Sauvignon Blanc grape. But don't look that on any French wine label. Instead, look for Sancerre and Pouilly-Fumé. In California, some Sauvignon Blancs are labeled "fumé blanc" (literally "smoked white"). This terminology was invented by Robert Mondavi, on the model of the sauvignon-blanc-based Pouilly-Fumé of the Loire; a rounder, softer, less grassy wine than those from Sancerre and is used today in America to suggest a wine of that type.

### Tasting Notes:

With a brilliant gold color and sharp, flinty nose, this Pouilly-Fumé is textured with minerals from the limestone soils. It boasts considerable acidity with crisp grapefruit and juicy lemons on the palate.

### Food Pairings:

Try with lemon-herbed chicken, grilled fish with mango salsa, caprese salad, mushroom and goat cheese tart or seafood pasta.

PLCB 514197 @ \$25.89 (2009)  
12.5% ABV

*\*silex is silica, especially quartz or flint.*

## 2015 Douglas Green Sauvignon Blanc Cape Town, South Africa

### Tasting Notes:

Pale gold with a vibrant green tinge, this white has pineapple and granadilla (a fruit of the passionflower) and lavender on the nose. On the palate, it is a bit thin with tangy tropical flavors that finish with a feisty citrus acidity. It's great as a spritzer, as well.

### Food Pairing:

Invite some friends over for a spring party with Asian barbecue pork sliders, jalapeño poppers, ginger tamarind chicken wings and watermelon caprese.

PLCB 546779 @ \$9.99  
13% ABV

Researchers with The American Association of Wine Economists wrote a paper called "Do More Expensive Wines Taste Better?" It gathered up and analyzed data from 17 blind tastings including more than 6,000 observations from more than 500 people; from amateur wine drinkers to sommeliers and wine makers. They tested red wines, whites, roses and the prices ranged from \$1.65 a bottle to \$150. Even the most expert tasters could barely tell the difference between expensive wines and cheap ones.

According to researchers at Stanford GSB and the California Institute of Technology, if a person is told he or she is tasting two different wines — and that one costs \$5 and the other \$45 when they are, in fact, the same wine — the part of the brain that experiences pleasure will become more active when the drinker thinks he or she is enjoying the more expensive vintage. Wine drinking is a subjective art so, most importantly, drink what you like.

## 2014 Acatalys Côtes du Rhône Rhône valley

Côtes du Rhône is a blended wine from the Rhône valley (côte means hillside and Rhône is the famous river that runs thru southeastern France). There are 22 grape varieties that can be blended, but the reds must be made with at least 50% Grenache and at least 20% Syrah and/or Mourvèdre, along with up to 20% of other authorized varieties. The white variety (while rare, does exist) and is primarily made with Marsanne or Rousanne grapes.

This blend is made of 63% Grenache, 17% Syrah, 14% Carignan and 6% Mourverde.

### Tasting Notes:

With a bright, deep crimson color, this wine has a pleasing and peppery nose of red fruit. On the palate, there is cherry and licorice with hints of sage and lavender.

### Food Pairings:

This wine goes well with many differently flavored foods. Try with yogurt marinated grilled chicken with peach relish, grilled saffron rack of lamb, caramelized onion tart with fresh tarragon, bacon and zucchini quiche, lasagna or spinach and ricotta cannelloni.

PLCB 78057 @ \$7.99  
14% ABV

Chairman's Select price outside PA: \$15

## 2012 Réserve des Oliviers Châteauneuf-du-Pape Rhône valley

The Pope Clement V, who was an avid wine lover, moved to Avignon in 1309, really, because King Phillip IV of France told him to do so. This was the beginning of the King's plan to set-up all of the Knights Templar as heretics in order to steal their money and power.

The region takes its name, as Châteauneuf-du-Pape and is translated to mean "The Pope's New Castle." Eight popes served there until 1378.

### Tasting Notes:

This wonderful wine has a nose of spring flowers, wet herbs and raspberry. In the mouth there are flavors of velvety figs, blackberry, a bit of licorice and salted chocolate. There is cassis on the finish with lots of firm tannins. This blend is 60% Grenache and 40% Syrah.

### Food Pairings:

"Older bottles are amazing with braised leg of lamb, especially if it's finished with a touch of olive oil. A side of Provençal vegetables work very well, too. For younger bottles, though, the best pairing is red meat. And by red, I mean RARE steaks. A fillet of venison is fantastic, so is buffalo. A good old dry aged t-bone is a great option, too." *Keith Wallace*

PLCB 78054 @ \$21.99  
15% ABV

Chairman's Select price outside PA: \$40