

# the Cabaret at the square

Wine Flight  
November 2, 2016

*Duck, Duck,  
Goose*



*Duck, duck, goose* by Leah Saulnier  
(artwork for sale at: [etsy.com/people/paintingmaniac](https://www.etsy.com/people/paintingmaniac))

“Duck, Duck, Goose may have originated with Swedish immigrants in Lindstrom, Minnesota. The Swedish title is “Anka Anka, Gråttanka,” which translates to “Duck, Duck, Grey Duck.”

## 2013 Vin du Lac of Chelan Les Amis Riesling Columbia Valley, WA

Blending different grape varieties to make a better finished wine is a bedrock practice in the commercial wine world, however, Riesling blends are rare because it tends towards a nuanced purity that's easily stepped on or gets lost when combined with other grapes. But in this expression, these “friends” complement each other wonderfully: the Riesling (82%) is intensely crisp, the Gewürztraminer (11%) is soft and spicy, and the Muscat (7%) is flowery beyond belief.

### Tasting Notes:

This white is defined by intense juicy-fruit and green apple aromas and flavors. It has a lush, mouth-filling body with brisk tanginess and a tart, lingering finish.

### Food Pairing:

Pair this Riesling blend with your Thanksgiving dinner menu. It will complement everything from salty appetizers to sweet potato soufflé to maple glazed turkey and pumpkin pie.

PLCB 78361 @ \$12.99  
13.1% ABV

## 2015 Domaine du Chapitre Sauvignon Blanc Touraine Val de Loire, France

Mad for crisp and zesty Marlborough Sauvignon Blanc? Switch up your Sauv with this mineral number from the grape's spiritual home - the Loire.

### Tasting Notes:

With a clear color with a slight tinge of yellow, this white has aromas of grapefruit, white flowers and a touch of white pepper. On the palate it is lively with fruity flavors of pineapple, white peach and mango. It is well balanced with a supple finish.

### Food Pairings:

Try with chicken liver mousse with a bit of beurre de baratte (butter churned rather than extracted with a centrifuge) on baguette.

Chef Rodolphe Le Meunier, a third generation cheese monger from the Loire Valley, has achieved cult status for his Beurre de Baratte. It comes with fleur de sel or sweet. Both are a deep golden color and richly flavored; more like cheese than butter.

PLCB 78362 @ \$10.99  
12.5% ABV

## 2012 HKG Estate Pinot Noir Russian River Valley, CA

### Tasting Notes:

With a reddish-purple color and bright aromas of Bing cherries, baking spices, red licorice and vanilla, this red has flavors of fresh cherry pie with hints of cola and mocha. It is silky on the palate with supple tannins and a harmonious finish.



*Lazy Bird 2* by Leah Saulnier

### Food Pairings:

Pair this Pinot Noir with pan-seared duck breast with a fennel, walnut, apple and farro salad in a cognac reduction with a side of beets served with charred red onions and goat cheese crumbles.

PLCB 78373 @ \$19.99  
14.5% ABV

## 2012 Zenato Ripassa Valpolicella Ripasso DOC Superiore Veneto, Italy

This red is a blend of 80% Corvina, 10% Rondinella, and 10% Oseleta grapes. The grapes are left to raisin dry for three to four months in small trays (only one layer). The grapes are destemmed with the skins left in the must. Skin contact fermentation lasts fifteen to twenty days to achieve optimum color, then the wine is aged in Slavonian oak barrels for forty eight months.

### Tasting Notes:

Deep ruby-red in color, this wine shows smoky aromas of blackberries, black currant and chocolate underscored by aromas of pepper, anise and hints of leather. On the palate, it is smooth and viscous with a well-balanced acidity, fruity tannins and a spicy finish.

### Food Pairings:

Try with a meal of roasted goose in a honey reduction, braised endive, roasted beets and carrots served over polenta.

PLCB 78264 @ \$18.99  
14% ABV