



Wine Flight December 2, 2015

Holiday Wine and Cheese



Extra Brut: less than 6 grams sugar per liter
Brut: less than 12 grams of sugar per liter
Extra Brut: 12-17 grams with a sweet finish
Demi Sec: 30-50 grams with sweeter finish
Doux: 50+ grams with toothaches to boot

Villa Sandi Prosecco DOC Brut Il Fresco

Prosecco originated in the town of Prosecco, located near the Italian-Slovenian border. Italian wine produced from Glera is usually *frizzante* (fizzy) or *spumante* (fully sparkling), but sometimes *tranquillo* (still).

The Prosecco - Glera name change happened in 2009, when Prosecco di Conegliano Valdobbiadene was promoted to full DOCC status (the highest level of Italian wine quality). The name Prosecco would then be reserved exclusively for wines covered by Italy's official appellation titles and should not be used for the grape. The European Union ratified this, making it illegal for wine producers anywhere else to label their wines as "Prosecco."

And while sparkling wine flutes look fancy, don't be afraid to serve in regular wine glasses or coupe so that you can actually fit your nose in there and sniff like a wine pro; the Prosecco tastes better when you can smell it. You'll just have to drink it faster because the bubbles will dissipate.

Tasting Notes:

With aromas of ripe golden apples, acacia and honeysuckle on the nose, this dry wine is fresh and fruit-driven with citrus and stone-fruit flavors.

Food Pairing:

Bubbly wines go great with fried food in general so break out the county fair foods like funnel cake, fried mushrooms, and corn dogs.

PLCB 522750 @ \$12.39
11% ABV

Villa Sandi Il Fresco Rosé

A small percentage of Pinot Noir adds color and flavor to this rosé based on Glera, the main grape of Prosecco.

Prosecco usually is produced using the Charmat-Martinotti method in which the secondary fermentation takes place in stainless steel tanks.

In a glass of sparkling wine, *perlage* indicates the chains of bubbles that ascend from the bottom of the glass to the surface of the wine. Perlage is an important quality indicator for a sparkling wine: the more numerous, the finer and the longer lasting the bubbles, the better and more refined the wine.

Tasting Notes:

A delightful rosé sparkler that embodies a fresh, easy style, this opens with a forest berry aroma and crisp acidity. On the palate flavors of nuts and nectarines combine and lead to creamy foam on the finish.

Food Pairings:

Pair with butternut squash ravioli with brown butter and sage. Also great with Mac & Cheese, but be sure to use a milder cheese like American or Gouda or you will overwhelm the wine. Top with truffles, pancetta or breadcrumbs.

PLCB 542407 @ \$12.79
11.5% ABV

Villa Sandi Prosecco Superiore Valdobbiadene Extra Dry

The rules for the DOCC *Prosecco Valdobbiadene* also allow the use of the *Metodo Classico*: secondary fermentation in the bottle.



Tasting Notes:

Ripe peaches and apples, sweet honeysuckle and vanilla bean scents jump out of the glass. The palate has notes of vanilla cake, oranges and hints of caramel which are balanced by lively acidity and a delicious finish.

Food Pairings:

This slightly sweet wine pairs well with salty foods like buttered popcorn, salted nuts, chips and dip, fried calamari, French fries, and creamy, rich sauces with seafood of all kinds.

PLCB 64122 @ \$17.59
11% ABV

2010 Chateau Saint Vincent Sauternes

This sweet wine appellation is a blend of the three traditional Sauternes varieties: 80% Semillon, 10% Muscadelle and 10% Sauvignon Blanc.

This vineyard is located 25 miles southeast of Bordeaux along the Garonne river and its tributary the Ciron. These have two different temperatures and create a delicate mist over the grapevines which promotes the *noble rot* needed to produce this wine. *Botrytis cinerea* is the scientific name for noble rot, which is a fungus that concentrates the sugars in shriveled grapes and adds incredible complexity.

This sweet, honeyed nectar is meant to be sipped, not drunk or quaffed. Do not serve too cold or all the flavors will be turned to ice.

Tasting Notes:

With apricot and honey aromas on the nose, this wine has a nice balance of sweetness and acidity. Flavors of apricot, pineapple and honey are in harmony with the honeysuckle finesse on the finish.

Food Pairings:

Drinking Sauternes with dessert will end in a culinary disaster. Instead, try with small bits of steamed lobster served with drawn butter, fried chicken with a habeneros sauce, foie gras, or fresh goat cheese with orange slices.

PLCB 47853 @ \$17.99 (375 ml)
14% ABV