



## Wine Flight December 4, 2013

### Holiday Wine & Cheese



#### NV Gruet Brut

Gruet makes both vintage, and non-vintage sparkling wine, and still wines. It was established by a family who previously made Champagne in France. While traveling through the southwest in 1983, they fell in love with New Mexico and decided to produce sparkling wine here in the United States.

#### Tasting Notes:

This Brut offers a crisp and full-bodied sparkling wine, which has developed rich complexity and fine mousse. It has a light yellow color with fine bubbles and a bouquet dominated by green apple and grapefruit flavors. The toasty finish results from twenty-four months *en tirage*, and complements the apple and citrus flavor.

#### Food Pairings:

Try with the obvious oysters and caviar or go for something else like butternut squash raviolis with a brown butter and sage sauce, and a salad of pear, parmesan, candied pecans and arugula.

PLCB 29250 @ \$16.99

*\*Prices are reflective of  
Chairman Select sales.*

#### 2012 Collevite Pecorino Villa Piatti Offida

#### Tasting Notes:

With a light gold color and a bouquet of tropical fruit and spring flowers, this wine has mouthwatering acidity behind fresh lime, white pepper, fresh apple and flowers.



#### Food Pairings:

The name *Pecorino* is perhaps more widely associated with Pecorino cheese, which is made from ewe's milk (the word means 'little sheep'). Quite how the grape variety came to be named as such is not clear, although there are various folk etymologies. Pecorino cheese is, coincidentally, a surprisingly good food match for Pecorino wine.

PLCB 32900 @ \$11.99\*

#### 2011 Paul Dolan Deep Red Pinot Noir

#### Tasting Notes:

This wine hints at the delicate side of Pinot Noir with its scents of spring roses, freshly turned earth and light strawberries. The flavors are tart cherry, strawberry, cola, earth, subtle oak and the slightest hint of green, with mulling spice and a plank of tannin.



#### Food Pairings:

Pinot noir is food friendly because it possesses a grand combination of bright acidity, silky tannins, and a lighter body than other reds. Some have called it a red wine masquerading as a white wine since its aromatics and flavors are that of a red wine, but it is stylistically more akin to a white.

PLCB 32887 @ \$15.99\*

#### 2011 Secoli Ripasso Della Valpolicella

Ripasso Della Valpolicella received its official DOC status in 2009. It is made by re-passing (Ripasso) Valpolicella wine with the leftover grape skins and seeds from fermented Amarone. Many of the rich complexities of Amarone like the color, tannins and softness that attribute to the drying of the grapes are passed on to Valpolicella using this method. "It's Amarone's sexy younger cousin. Now don't let this make you think she's cheap, but she'll cost you a lot less than the *prima donna*." D. Oteri

#### Tasting Notes:

With a dark ruby/purple color, and a silky, sexy texture, this wine has a long, dry finish of chocolate and dried cherries. This wine benefits from decanting.

#### Food Pairings:

Pair with penne, roasted butternut squash, garlic, and lamb meatballs covered with grated ricotta salata.

PLCB 33197 @ 13.99\*