

the Cabaret at the square

Wine Flight
May 9, 2012

Progressive Wine Tasting



The wines on a progressive wine list are grouped in flavor categories, rather than being categorized by grape. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste like champagnes and other sparkling wines and progressing to the wines that are drier and stronger in taste. So, a white list would move from sparkling to blush and Riesling, then Fume Blanc and Pinot Grigios, and finish with oaky Chardonnays. The reds would move from Pinot Noir and Merlot onto Cabernet Sauvignon, red Zinfandel and Syrah.

Vouvray Brut C. Greffe Loire

The name “champagne” only truly applies to sparkling wines from Champagne, France. French champagne is made primarily from pinot noir and chardonnay grapes, but any varietal from anywhere in the world can be made sparkling. Styles range from dry to sweet: “Brut” means dry while “extra dry” is actually sweeter, and although “demi-sec” translates literally as “half-dry” it is sweeter than extra dry and is more of a desert wine.

When table wine undergoes a second fermentation, it develops carbon dioxide gas that produces bubbles and the wine is called sparkling. The most famous of these is champagne. Because the stomach immediately absorbs the bubbles and deposits alcohol into the bloodstream, sparkling wine accelerates circulation to the brain and is known as a *wine of wit*.

Vouvrais from favorable vintages have immense aging potential with some examples drinking well into 100 years of age.

Tasting Notes:

This wine has a clear gold color with a complex nose of grilled almonds, white peaches, and citrus. It has pears, dried fruits and lime on the palate and its fine bubbles are light and refreshing.

PLCB 32407 @ \$13.99

2009 MacMurray Ranch Chardonnay

Tasting Notes:

With bright notes of oranges and spring flowers on the nose, this rich chardonnay has restrained oak contact bringing caramel and vanilla flavors, but the emphasis is on ripe fruit with tropical and lemon cream flavors.



Arugula, Feta & Fig Salad

2 Tbsp minced shallots
1 Tbsp balsamic vinegar
1 Tbsp extra-virgin olive oil
1/4 tsp salt

16 fresh figs, each cut in half lengthwise

6 C trimmed arugula
1/2 C crumbled goat cheese
Salt & pepper to taste

Combine first 4 ingredients in a large bowl; stir well with a whisk. Add figs; cover and let stand 20 minutes. Add arugula and toss well. Top with cheese.

PLCB 32480 @ \$12.99

2010 Le Paradis Chinon Cab Franc



Tasting Notes:

This spicy, white pepper red is classic Cabernet Franc from the Loire. Deep ruby in color, the nose has currant-like fruit which carries over to its complex flavored palate. It boasts licorice and rich red fruit accented with an herbal bouquet. Nice refined tannins lead to a tobacco tinged, long finish.

Boudin Blanc & Apples

4 Boudin blanc
2 apples, cored and sliced into 6
1 Tbsp butter
1tbsp brown sugar
1 tsp water

Brown the boudin in the butter. Lower heat, cover and cook for 10 minutes, turning occasionally. Remove from pan and keep warm. Add the apples to the pan and sauté. Add the sugar and water and cook for 5 minutes.

PLCB 32425 @ \$9.99

2010 Maculan Dindarello Moscato

Tasting Notes:

With a straw-gold color and aromas of grapefruit, rose petal and sweet spices, this is a fresh and clean Moscato. It turns syrupy-sweet with ripe tropical fruit flavors and has a long, slightly bitter finish.



Lemon Pound Cake

1/2 C butter, melted
1 C sugar, plus 1/4 C sugar
2 eggs, beaten
1 Tbsp lemon juice, plus 1/3 C juice
1/4 tsp salt
1 1/2 C flour
1 tsp baking soda
1/2 C milk

Preheat oven to 325 degrees. Mix together 1 cup sugar and butter. Add eggs and 1 Tbsp lemon juice. Add salt, flour and baking soda. Add milk and mix. Bake 1 hour.

Mix 1/3 C lemon juice and 1/4 C sugar. Make holes with toothpick in top of cake and drizzle lemon sugar mixture over the top.

PLCB 32414 @ \$14.99
(for 12.7 oz bottle)