



Wine Flight January 7th, 2008

Wine & Cheese with Dear Heart Carol Pascuzzi



2007 Denis et Didier Berthollier Chignin, "Vieilles Vignes," Vin de Savoie, France

The alpine vineyards of Savoie are situated between Lake Geneva and Grenoble and run parallel to Burgundy. Only 10% of the production makes it outside the region. Dry white, sparkling and red wines are produced in the Savoie principally intended for youthful consumption; they tend to be light in style with a clean acidity.



Tasting Notes:

"Made from hand-picked Jacquère grapes grown in stony Alpine vineyards, this wine offers light pear and citrus aromas with floral notes opening to crisp citrus flavors with creamy touches. Bright acidity and mouthwatering mineral notes balance the dry, elegant finish."

Wine Cellar Columnist, Pittsburgh Tribune-Review.

Food Pairings:

Match it with seafood, cheese hors d'oeuvres and assorted charcuterie.

PLCB 21826 @ \$12.49

2006 Pazo de Villarei, "Terra D'Ouro" Albariño, Rías Baixas, Spain

Albariño grapes have some of the citrusy, grassy flavors of Sauvignon Blanc, flashes of the richer peach and pineapple flavors of Viognier, and the delicate, mineral character of Riesling. In Portugal, Albariño makes Vinho Verde, a refreshing, low-alcohol, sometimes fizzy wine. The Spanish versions tend to be riper, richer and more complex, but still tart and refreshing. Local wines usually complement local food, and Albariño is tailor-made for seafood,

Tasting Notes:

"The burnished golden color offers ripe pineapple and apple aromas with floral hints. Ripe apple and citrus flavors with creamy nuances straddle fine acidity and mineral notes through the dry finish."

Wine Cellar Columnist, Pittsburgh Tribune-Review.

Food Pairings:

Suggested food pairings for Albariño wines include Fried Shrimp or Oysters and Sushi and Sushimi.

PLCB 26613 @ \$12.99

2007 Shannon Ridge Vineyard and Winery, Wrangler Red, Lake County, California

The first European settlers arrived in the Clear Lake area in the 1850s. Around 1875, the Ogulin family, from Slovenia, were among the first to farm these ridges.



Tasting Notes:

"Since the 1980s, northern California wine country natives Clay and Margarita Shannon have grown superb grapes north of Napa Valley. This tasty mix of cabernet sauvignon (36 percent), syrah (27 percent), petite sirah (27 percent), zinfandel (6 percent), and barbera (4 percent) recalls the classic California "field blends" -- pure, robust fruitiness of raspberries and plums with peppery notes, lively acidity, smooth tannins, and a well-balanced, food friendly, dry finish." Wine Cellar Columnist, Pittsburgh Tribune-Review.

PLCB 14881 2 \$11.99

2006 Domaine du Cayron, Gigondas, France



Cayron produces a Gigondas of phenomenal richness and incredible longevity. Cayron is among the most age-worthy of Gigondas, delicious upon release, but improving for well over a decade and holding strong for a long time thereafter.

Tasting Notes:

"This wine blends Grenache, Syrah, Cinsault and Mourvèdre for complex, untamed aromas of dark fruit, nuances of *garrigue* -- the mix of wild lavender, thyme, rosemary and fennel prevalent in the area, and meaty, earthy notes. The mouth-filling, pure ripe fruit flavors with meaty nuances lead to robust tannins and pure acidity through a long, lingering finish."

Wine Cellar Columnist, Pittsburgh Tribune-Review.

PLCB 19528 @ \$29.99