

# WINE News

*Custom pairings for a certain late  
November dining engagement.*



## NOVEMBER 5, 2018 FEATURES

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## It's Beginning to Look a Lot Like Turkey Day

By Keith Mabry

**Thanksgiving is the best of all the wine holidays.** The selections can be as varied as the dishes that land on the table. We often start with the classics first—good Pinot Noir or Riesling are as beloved as mashed potatoes and stuffing. But like some food trends and that new side dish for your turkey-laden tables, maybe some new wine selections are on the horizon...Is it a new take on deep-fried Brussels sprouts or sous-vide turkey legs? Let's simplify on the wine end, at least, and help you choose from a range of artful selections from our team of K&L buyers. Wines featured here include choices from Champagne, Spain, New Zealand, Italy and even Greece. Along the way we might give you some of our favorite dishes and food pairing ideas to go with said wines! Of course

we'll feature some classics from areas like California and Burgundy, but how about some cool new releases from Beaujolais? The wine choices are as eclectic as our staff, and hopefully, your holiday tables. Like this wine: **2016 Domaine Nerantzi Assyrtiko Serres Greece (\$17.99)**. Why? Leftovers are my last word on Thanksgiving. It's actually my favorite part of the holiday. I like to take the turkey bones and make a stock, and this year, a little Thai seasoning seems in order. Lemon grass, mushrooms, Thai basil and coconut milk are added to the soup. The perfect pairing for me is this stellar Assyrtiko from Greece, which shows notes of lemon oil, wet rocks and savory herbs. Is that the wine or the soup? Followed by nap time. Have a joyous holiday!

### 2017 Franck Millet Sancerre Rosé (\$17.99)

Rosé is year-round now and many current releases are actually showing their best stuff. The Franck Millet is one such superb choice! Made from 100% Pinot Noir, this lightly extracted but invigorating pink is a new take on an old theme: Pinot Noir with turkey. This will delight and engage your guests as a top aperitif, or serve on the table with a whole host of food options. The pairing potential is endless! —Keith Mabry



### 2015 Halcón "Cerise Vineyard" Anderson Valley Pinot Noir (\$29.99)

This wine is a one-time combination of one of my favorite producers and favorite vineyards: the first and last Cerise Pinot from Halcón. But what a one-off it is! Deliciously complex, spicy, earthy, berry fruits. Dried herbs, thyme, lavender and Palo Santo smoke; a satin texture with super fine grained tannins. What a match for turkey and stuffing. **93 RP** —Ryan Woodhouse



### 2016 Kalinda Bourgogne Blanc (\$19.99)

Right off the bat this wine had everything we wanted: crisp citrus notes, hints of stone and flint along with subtle oak and spice accents. The palate is lively with citrus and orchard fruits nicely buffered by a light touch of oak as well as spice and racy acidity. A stellar bargain for under \$20, this delicious white is a fine foil this holiday season for turkey, entertaining or as an aperitif before the festivities begin. —Alex Pross



## Affordable Red Burgundy and Beaujolais for T-Day

By Alex Pross

I know that most of the time affordable and red Burgundy don't belong in the same sentence, but I promise that we have several great everyday red Burgundies that I guarantee will scratch your Burgundy itch without emptying your wallet.

We begin with the **2016 Domaine Dubois Bourgogne Rouge Hautes-Côtes de Nuits (\$19.99)** a rustic, Old World-style red Burgundy that highlights the elegance, complexity and high-toned red fruit flavors the Côte de Nuits is known for.

We follow this stunning bargain with the just-arrived **2017 Champs de l'Abbaye Bourgogne Rouge (\$19.99)**. A juicier style red sourced from vineyards in Mercurey, this easy-going red displays dark cherry and spice notes with a smooth, velvety finish.

Finishing out our trio of great deals is the **2016 Château de la Charrière Santenay 1er Cru "Gravieres" (\$29.99)**. A mind-blowing deal for a Premier Cru red Burgundy, this wine displays a complex nose of red fruits, earth and crushed stone with a palate that is electric with cherry, raspberry, spice and mineral notes all framed against crisp acidity and firm tannins, making this a must-have for the consumer looking for a step up from Bourgogne rouge.

Burgundy's red-headed stepchild is Beaujolais. Banished by Philip the Bold in 1395 from being planted in Burgundy, the underappreciated Gamay grape migrated to the beautiful granitic hillsides of Beaujolais where it now flourishes. Gamay, with its higher level of acidity and Pinot-like qualities, makes the ideal food partner and a secret match



to many of the world's most challenging cuisines to match wine to like Mexican, Indian, Thai and Chinese. What makes Beaujolais such a wonderful wine is its complexity—and killer pricing that this wine can be had for! We have a trio of wines that offer a wonderful alternative to Pinot Noir, Cabernet Sauvignon and Syrah this holiday season.

The **2017 Jean-Michel Dupre Beaujolais-Villages "Vignes de 1940" (\$10.99)** is a great little wine, packed with plenty of punch. This wine starts out with a gorgeous nose of cranberries and mulling spice. The palate is lively with crunchy red and purple fruits, hints of cola and a zesty finish. You would be hard-pressed to find a better value than this!

For **\$12.99** the **2017 Jean-Michel Dupre Régnié "Haute Ronze" Vieilles Vignes** Cru Beaujolais is a stunner with aromas of fresh-picked blackberries and clove with a palate of black fruits, dried herbs and crushed rock. Fresh and lively, this wine has a wonderfully energetic palate and lip-smacking finish.

We end with one of the greatest producers in all of Beaujolais: the **2017 Marcel Lapierre Morgon (\$32.99)** is a show-stopper with a nose of sappy red fruits and dried herbs. The palate is a tightly wound combination of red licorice, cherry and cinnamon notes that coat your palate thanks to the fine tannins. The finish is long, and the flavors linger for 30-plus seconds as they slowly fade into the background. If you're looking for a transcendental Beaujolais experience then this is the wine to grab.



## This Year, Start the Holiday Season with Champagne

By Gary Westby

**Thanksgiving is my favorite holiday of the year!** A holiday that focuses on gratitude and is centered on a feast for family and friends is impossible to beat. With the bounty of the table featuring everything from sweet yams to savory stuffing, a wine with great flexibility is called for. I think that rosé Champagne is well suited for this job. It has the great red fruit to complement the savory dishes and the bird, but without the tannin that can make the sweeter dishes not show their best.

For the last 10 years, one constant at my family's table has been the **Ariston Aspasié Brut Rosé Champagne (\$34.99)**. This blend of half each Pinot Noir and Pinot Meunier is made the most difficult way possible, from estate-grown fruit that is given a short maceration. It is then blended with a small amount of extremely old-vine Meunier that is vinified as a red wine in small oak barrels. The result is not just a great value rosé, but one of my favorite rosé Champagnes that we have. This is a huge holiday treat of a bottle, and they tend to get drained very quickly!



The gold standard for rosé Champagne is the **Billecart-Salmon Brut Rosé Champagne (\$74.99)**. This not only has perfect, cherry-like Pinot fruit, but a bead of tiny, tight bubbles that only their low-temperature, slow and patient methods can make. This is a blend of 60% Chardonnay, 30% Pinot Noir and 10% Meunier, with red wine made coming mostly from Billecart's hometown of Mareuil. Their access to very old vine, massal-selected, mid-slope Pinot Noir for that red wine makes for a rosé with surprising depth. That depth is wedded to an ease of drinking that has almost no parallel in the wine world.

No discussion of rosé Champagne would be complete without the **Laurent-Perrier "Cuvée Rosé" Brut Rosé Champagne (\$64.99)**. This entirely Grand Cru Pinot Noir masterpiece is made exclusively by maceration, giving it savory power to carry you through the entire feast. Because of the light touch of the cellar master, it is never heavy!





# Domestic Discoveries: Something New for Your Holiday Table

By Ryan Woodhouse

**Thanksgiving is a time to reflect on things we're grateful for.** Top of my list is family, friends, our health, a home and food on the table. When I sat down to write for this Thanksgiving newsletter I thought: what am I grateful for in the world of wine? After some consideration I decided one of the main reasons I actually enjoy going to work each day is the excitement of finding something new. For me the wondrous variety wine offers us, with its myriad aromas, flavors and textures, is what makes it truly magical. There are literally thousands of grape varieties used for wine production. Even if by some miracle you could taste every wine in the world, the very next year you would be back to square one with an entirely new vintage. Add in the fact that wines develop over time in the bottle and you have a truly infinite amount of flavors to explore. It's that multiplicity and constant cyclical renewal that intrigues and inspires me every day.

Next, I wondered how I could possibly turn this somewhat abstract musing into a usable newsletter article! So here goes: 12 months ago when I sat down to enjoy the autumnal feast that is Thanksgiving, not one of the following wines was even known to me. They are all new-to-me wines that have excited me during the past twelve months of vinous exploration. All of these are well suited to traditional turkey day fare, and are all things I would serve to my family without fear of rebuke. My hope is that this curated selection of wines will encourage you to try something new, even if you've never heard of it before!

**2017 Bedrock Wine Company "Wirz Vineyard" Cienega Valley Riesling (\$24.95)** Wirz was planted in 1963. It grows on its own roots, in decomposed granite and limestone soils in the rugged and remote Cienega Valley. Winemaker Morgan Twain-Peterson has delicately coaxed this liquid sense of place into a bottle, and it is a very special place at that.



**2016 Lingua Franca "Bunker Hill Vineyard" Willamette Valley Chardonnay (\$49.95)** Willamette Valley Chardonnay is perhaps my biggest revelation in wine of the past 12 months. Sure, I had tasted some solid Chards from up there before, but now I'm convinced Oregon is making some of the best Chardonnay on the planet. This is a great example. Mature vines planted in Nekia volcanic soils. Drive, energy, beautifully ripe but taut and focused. **94 WS, 94 WE**



**2016 Deovlet Santa Barbara County Chardonnay (\$29.95)** I could have picked any of Ryan Deovlet's wines—they're consistently delicious, pure and refined. But his Santa Barbara County bottling is a fine introduction to



his work at a very modest price. Combining fruit from Sanford & Benedict and Zotovich vineyards, this wine is a spot-on rendition of ocean-infused, cool-climate Chardonnay. Bright acidity, saline minerals and crunchy fruit all meld into toasty, nutty, savory pie crust flavors. **94 WS, 94 WE**

**2017 Vöcal "Sabroso — Enz Vineyard" Lime Kiln Valley Gros Verdot (\$24.99)** My tasty alternative to Cru Beaujolais! This unicorn wine is made from Gros Verdot, a varietal originally from southwest France that almost became extinct during the phylloxera epidemic of the late 1800s. These old, dry-farmed, head-trained, organically grown vines are something to behold. Winemaker Ian Brand ferments 100% whole cluster in concrete, partial carbonic, then gives it a short stint in all-neutral oak. It's crunchy, red fruited, cranberry and baking spice deliciousness.



**2016 Piro Wine Company "Points West" Santa Maria Valley Pinot Noir (\$29.99)** Marc Piro works in the cellar at Au Bon Climat, one of Santa Barbara's "OG" wineries (his words, not mine)! On Vinous Media, Antonio Galloni recently wrote: "Marc Piro is one of California's most promising young winemakers." This is wine is a combination of fruit from Bien Nacido and Presqu'île vineyards. Marc's wines were an absolute highlight of our recent trip south—don't miss them.



**92 VN**

**2016 El Lugar "Hilliard Bruce Vineyard" Sta. Rita Hills Pinot Noir (\$39.99)** A new dynamite bottling from Coby Parker-Garcia. An exotic, explosively aromatic expression of Pinot that is a sure to please. The fruit is pure, the texture lush and silky and everything is in perfect balance. Classy Pinot that tastes much more expensive than it is. **92 WE**



**West Of Temperance "Colorfield Vol. 1" California Red Blend (\$29.95)** West of Temperance winemaker Brian Ojalvo spent a decade in the cellar with Sean Thackrey, thus he knows his way around the blending

bench as well as anyone and seems comfortable with any obscure grape that crosses his sorting table. This stunning non-vintage blend is woven from Petite Sirah (co-fermented with Viognier), Aglianico, Teroldego, Zinfandel etc. It's a real mouthful, deep and layered with great texture, and a great choice if you like something a little more robust with your turkey and trimmings.





## Wines for Any Fourth Thursday of November Around the World

### Central Coast California

**2015 Talley “Estate” Arroyo Grande Valley Pinot Noir (\$29.99)** For such a uniquely American holiday, the occasion calls for American Pinot Noir. At just under \$30, the Talley pairs price with quality. This wine has a lovely bouquet of red cherry fruit, lavender, dried herbs and a hint of Asian spice. It’s a medium-bodied wine that rolls across the palate, revealing beautiful red berries that are framed by a touch of fine tannins, giving the wine an added dimension. It’s silky, seductive, elegant and complex, complementing the meal as well as the best made from this most regal grape. **93 VN** —*Kaj Stromer*



### Italy

**2017 Torti Pinot Noir Pavia (\$14.99)** The nose of this wine is full of strawberry compote, laced with a bit of spice and leather. On that palate this wine has a lushness that just flows across your palate but it is sparked by a balanced acidity and hints of tannin; it’s supple but with a backbone. The flavors carry on the strawberry theme but the wine begins to show more savory character, with hints of leather, and the tannins focus and lift. This is easy-drinking, fruit-filled wine is just right for your Thanksgiving turkey—I’m having mine with some savory stuffing on the side as well!  
—*Greg St. Clair*



### Spain

**2012 Miguel Merino “Vitola” Rioja (\$19.99)** Rioja, with its lush, brightly fruited core, spicy with subtle notes of clove and nutmeg, is perfectly suited to the Thanksgiving table. While Miguel makes some of our favorites, perhaps a little-known fact about him is his strong connection to the US—Miguel first learned English while studying in North Carolina, and he loves Bruce Springsteen and the San Francisco 49ers. Need we say more?



**2005 Bodegas Casa Juan Señor de Lesmos Gran Reserva Rioja (\$29.99)** This Gran Reserva will elevate any celebratory meal. I like to pair these Spanish wines with herby sausage stuffing, or olive oil and pimenton (paprika) mashed potatoes with sautéed onions. —*Joe Manekin*

### New Zealand

**2017 Te Mata Gamay Noir Hawkes Bay (\$15.99)** Year after year our staff has recommended this Gamay Noir as a Thanksgiving pick, not only for its delicious taste, but for its incredible ability to pair with every single dish at the table. Though Gamay is most recognized as being the grape of Beaujolais, Te Mata has made this varietal its own with notes of strawberry, crunchy cherry and fine herbs that would match admirably against a sage-infused side. This wine is light in body and low in alcohol like a Pinot Noir, yet packs in an abundance of flavor and is sure to please every red wine drinker this holiday. —*Stefanie Juelsgaard*



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