

Naveran Brut Vintage Rosado

Naveran Brut Rosado is an estate-bottled vintage Cava. First, estate-bottled means the wine is made on the same property where the grapes are grown. This is important because it ensures the winemaking will be done by people who are every bit as passionate and invested in the wine as the people who grew the grapes. Second, vintage means all of the grapes used to create this wine were grown and harvested in a single specified year. Generally, most Cava is non-vintage, meaning barrels from multiple years are blended together. Bottling single-vintage years, like this Naveran Brut Rosado, allows the vintner to bottle the terroir and weather of each particular year.

Cavas are made utilizing the same methods used in Champagne and have remained one of Spain's best-kept secrets for quality and value in wine. Naveran Brut Rosado spends 12 months on its lees after fermentation to achieve great depth and complexity. The Naveran Estate's higher elevation allows the grapes to retain more natural acidity, resulting in wines that are zesty, fresh and have expressive aromas.

We selected this wine to show you that, although Champagne is the bees-knees, there are other great regions making delicious and memorable sparkling wines. Champagne is for an occasion. Think of this Cava as a Tuesday night surprise visit from a good friend.

GRAPE: 60% Pinot Noir and 40% Parellada. Organically grown vines planted from 1975-1999. Tended in clay and limestone soil.

PAIRING:

This wine will pair with soft cheeses, fresh fruit, white meats (pork and chicken) and even richly-flavored red meats. This wine is great as an aperitif. For me, the final recommendation however is to find some burrata cheese and match it with some fresh figs (or fig jam), some jamon serrano or prosciutto, and some crusty bread. It is a great way to start a dinner party or maybe for a picnic.

La Cartuja

During medieval times, "La Cartuja" was the name given to a large area of today's Catalonia, governed by the Carthusian monks who were responsible for the first grape plantings in the region. Today, Priorat is one of the most prestigious appellations in Spain, revered for its powerfully mineral red wines, grown in poor soils composed of decomposed volcanic slate.

The soils of this vineyard, being poor in nutrients with a low pH, impart the signature Priorat terroir and distinctive mineral and graphite flavors, resulting in brighter and fresher wine. These wines show the characteristics of both a cool climate, lending acidity, and a warm climate, bringing ripe tannins. The wine is made in a more modern and approachable style, to be enjoyed young, while preserving the minerality and explosive blue fruit that is the hallmark of all Priorat reds.

We selected this wine because Priorat doesn't get enough time in the limelight. When talking of Spanish wine, Rioja is often the center of conversation, but we think the Grenache-driven wines made here deserve more attention. We've had lots of different Priorats in the restaurant over the years, mostly because we order it for our own consumption. Great with food, great without food. Great with friends. Great solo.

GRAPE: 70% Garnacha (Grenache), 30% Mazuelo (Cariñena). Vines planted since 2002. Tended in llicorella soil.

CHEF'S RECOMMENDED RECIPE:

This wine has enough "stuffing" and structure to pair well with BBQ beef brisket or pork, smoked baby back pork ribs. It also has a freshness and spice character that is a good match for Cuban roast chicken, pork with Latin spices and cracked pepper turkey. But for my money. Don't complicate it, just pick out your favorite steak, season with salt and pepper and grill to your liking. A perfect pairing.

Domaines Schlumberger Les Princes Abbes

Very storied and respected, Domaines Schlumberger was founded by Nicolas Schlumberger in 1810 and produces 100% estate-bottled wines from southern Alsace. Today, the 7th generation carries on the family tradition. While Riesling is the most noble of the Alsatian wines, Pinot Noir from the region still holds a special place for those in the know.

Alsace is an historic region in northeastern France on the Rhine River. Bordering Germany, it has alternated between French and German control over the centuries and reflects a great mix of those cultures. We like to say the wines have the precision of Germany, but the romance and sex appeal of France. I think this wine fits squarely into that box.

Because of the aridity and steepness of the land, the property yields only about half of the average volume of the surrounding area, but with the most concentrated flavors and highest quality. You can expect silky smooth tannins with notes of liquorice, spices, and vibrant bright red fruits.

We chose this wine because it's a wine you're more than likely not going to stumble upon. It's incredibly food-friendly and is ready to drink. That being said, it is also very age-worthy, if you're looking for an addition to your cellar. We were psyched to find this wine in the "Rare Birds" portfolio of one of our purveyors. Chances are if you drink Riesling at BSS, we've spoken to you about this Domaine before.

GRAPE: 100% Pinot Noir. Vines are at least 60 years old.

CHEF'S RECOMMENDED RECIPE:

This wine can be associated with a sunny cuisine: parmesan, dried tomatoes and basil crème brûlée, a shrimp, mango and grapefruit salad, devilled tomatoes with crab or a goat's milk cheese such as Charolais. I think pork and prosciutto stand up well to this wine. Serve it with creamy polenta and you'll be happy.

Ingredients:

1-lb pork tenderloin, each cut on the bias into 6 slices

6 sage leaves

6 thin slices of prosciutto (3 ounces)

2 tablespoons extra-virgin olive oil

1 3/4 tablespoons unsalted butter

1/4 cup chicken stock

1.5 tablespoons fresh lemon juice

Directions

Step 1

Lay the pork slices on a work surface and pound to 1/4-inch thickness. Season with pepper. Set a sage leaf in the center of each cutlet. Top each cutlet with a slice of prosciutto; thread 2 toothpicks through each one to secure the prosciutto.

Step 2

In a very large skillet, heat 1 tablespoon of the olive oil until shimmering. Add 1/2 tablespoon of the butter. Arrange 3 of the cutlets in the skillet, prosciutto side down, and cook over moderately high heat until the prosciutto is crisp, about 1 minute. Turn the cutlets and cook until barely pink in the center, about 3 minutes. Transfer the cutlets to a warm platter. Wipe out the skillet and repeat with .5 tablespoon of butter and the remaining 1 tablespoon of olive oil and 3 cutlets. Reserve the cutlets.

Step 3

Add the stock, lemon juice and any accumulated juices from the cutlets and boil over high heat until reduced to 1/4 cup, about 2 minutes. Off the heat, swirl in the remaining 3/4 tablespoons of butter. Pour the sauce over the pork cutlets and serve.

Elvio Cogno Bordini Barbaresco

Elvio Cogno is one of Barolo's leading estates. It has been named "Winery of the Year" by

Wine & Spirits magazine for four of the last six years and is not short on accolades. The Cogno family, Barolo producers, embarked on a new adventure to create this Barbaresco with the help of a friend in the village of Neive.

This being the first offering of the Bridge Street Wine Fam, it was obvious and almost inevitable that one of the bottles *must* be Nebbiolo, the native grape to Barbaresco. To be called Barbaresco, Nebbiolo must be aged at least nine months in oak barrels and at least two years in total. It is a favorite of sommeliers, our staff, and of our guests.

The year of 2014 finished dry and cool in Neive, leaving this wine with great acidity and the ability to age. You can expect notes of red fruit, rose potpourri, tar, and black pepper.

We chose this wine because we think Nebbiolo is King. Tannins, fruit, florals, tertiary flavors, it's got it all. This one specifically comes from your friendly GM, Robert." Most days it's the only wine I think about. When asked what I want to drink, it's the first wine that comes to mind EVERY time. Whether Barolo, Barbaresco, Alba, or Langhe, Nebbiolo is the life for me."

GRAPE: 100% Nebbiolo.

CHEF'S RECOMMENDED RECIPE:

This wine would be great with soft cheeses, pasta with a light sauce, rabbit stew, or maybe raw tartare. But for my money, it would be a classic roasted chicken with a bright, briny salsa verde. Serve it with some crispy potatoes tossed with parmesan and you would have simple perfection.

For the Chicken:

1 lemon, halved

One 3 to 4-pound chicken

1/4 cup extra-virgin olive oil

Salt and freshly ground black pepper

For the Salsa Verde:

4 oil-packed anchovy fillets
3 garlic cloves, coarsely chopped
1/4 cup salt-packed capers
1/2 cup ounce basil
1/2 ounce cilantro
1/2 ounce arugula
1/2 ounce italian parsley
1/4 ounce chives
1/4 ounce fresh sage
1/4 ounce fresh tarragon
1/4 teaspoon crushed red pepper
1 cup extra-virgin olive oil

Directions

Step 1

Preheat the oven to 450°. Using kitchen scissors, cut out the backbone. Flatten the chicken and pull out the breast bone. Cut the chicken in half through the breast and season with salt and pepper. Set the chicken skin side up in a roasting pan and drizzle with the oil; add the lemon halves to the pan and roast for 40 minutes, basting every 10 minutes, until just cooked through.

Step 2

Meanwhile, make the salsa verde. In a food processor, pulse the capers with the anchovies and garlic until finely chopped. Add all of the remaining ingredients and pulse to combine. Season with salt to taste.

Serve the chicken with the salsa verde and the roasted lemon.