

Bridge Street Social

July '22 WINE FAM

Hello fam,

How's everyone doing? I hope your summer is shaping-up nicely, and your 4th of July weekend was fantastic! Don't let this season slip by without taking time out to include some delicious wine. It is, after all, a main ingredient to everything fun, relaxing, and spirited. We're so thankful to partner with you on this enlightening and terrific wine ride!

Again, FACEBOOK. I've been tardy to the Wine Fam party posting in our private group, so I completely understand how life can go. I will be more consistent going forward. And I look forward to seeing/reading about YOUR new wine experiences. Don't be shy. Sharing is caring.

'bsswinefam' is the name of our private FB group. Click 'Join' and I'll confirm you immediately. This group is for us only, so no worries about gawkers and lurkers.

This 4-pack of July wines is coming from all angles. I was VERY fortunate to discover some gems since our last installment. One has been in the making since last winter, and JUST became available, (so I jumped on it)! We've got some old & new world stand-outs that I'm certain will make you smile. Just like all of you make me smile :)

Cheers!

Joe Todd
general manager
certified somm - cms

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Château Lilian Ladouys – Bordeaux, France
Saint-Estèphe (2016)

I'd be remiss if I didn't include a French wine for the July installment. After all, Bastille Day falls on July 14th, which signified the beginnings of the French Revolution in 1789. Even though the Bastille fortress/prison is located in Paris, we're heading to the west coast to our beloved Bordeaux.

The region from where this wine comes from (Saint-Estèphe) is located on the left bank of the Gironde estuary, at the very top of the inlet, tucked away in the southwest part of this famous block of land. What does this mean to us, and this wine? Soil. Or better yet, (here's that word again) *terroir*. You just can't replicate all that's going on in this wine, because of where it comes from. Not to mention, the owners, the Lorenzetti family, have restructured this viticultural area/roots (dating back to 1564) and have been gaining critical renown for the past 15 years, with no signs of stopping.

The grape composition is 62% merlot, 32% cab sauv, and 9% petit verdot. I'd recommend decanting for about an hour before pouring into a large wine glass. Lush black fruits, ripe plums, black currant, fresh cedar, and a nod of tobacco leaf. The mouthfeel is silky smooth, with just the right amount of grip (integrated tannins). The finish is layered, long, dry and juicy at the same time. The magic is in the minerality of this wine, (again *'terroir'*).

This blend rests in 30% new French oak barrels for 15 months, then naps in its bottle, (the one you're holding) until released a couple years later. It's ready to drink now. Or you can lay it down for another 10 years.

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Peter Franus – Napa, California
Sauvignon Blanc (2021)

This wine hit Mike and I out of left field. I had just finished solidifying my 4 wine picks for this July installment, and then we sat with Peter Franus a day later. Peter brought his lovely wife, Deanne, to the restaurant, and we sampled a tasty array of his 'work', (more like 'art').

He explained that his wine is made in the French-style. Meaning, it's made in the vineyard, and not in the winery. Little manipulation takes place after the grapes are harvested, leaving much of the onus on the farmer/pruner/nurturer. And after a glass (or two), I totally got it.

These grapes come from Stewart Vineyard in the Carneros valley, located in the southern district of Napa. Being warm down there, grapes bring forth juicy, lush, and ripe flavors. Peter's rendition does this in spades.

Tropical fruits galore! Both in the scent and flavor. A fresh fruit salad of a wine if there ever was. The texture blew me away! Creamy, but still bright and classically acidic. Peaches, nectarines, pineapple, grapefruit... It's all here. And it's all for you!

Maybe think of this as a summer evening Sauvignon Blanc, and not a patio pounder. It's got a little more weight & body, which makes it a slower sipper. This wine is sturdy enough to pair with richer seafood, pork, and marinades. I can't wait to hear your feedback on this.

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Cadre – Edna Valley, Central Coast, California
Band of Stones Grüner Veltliner (2019)

Welcome the Grüner Veltliner grape! We're debuting it here, for all to behold. Better known as Austria's most famous white grape. Some cool cats on the Pacific Coast decided to give it a whirl. And what a whirlwind they made. Enough to get my FULL attention. These rather young vines are planted on one of the steepest sites in the Edna Valley and lie in the direct path of the fierce winds coming off the nearby Pacific ocean. Buckle-up, because this is one FUN wine!

As stated above, this grape is synonymous with Austrian precision. The european expression of this grape is most always clean, linear, and exudes a faint (but unmistakable) 'green' note. In the sommelier world, we could call it 'green beans' or 'asparagus'. Sounds weird, but this grape pairs well with lots of salads & herbs. That's where we do a 180°.

I choose this wine based on its utter uniqueness and vivacious personality. This isn't a straight-laced wine, as the grape traditionally sits. This wine comes at you with loads of what I call, field & fruit. It's generously rustic and ripe. Stay with me now...

Wildflowers in the scent, along with juicy pears still attached to dusty branches. Think sun-baked rocks, kissed with salt sea spray. Grapefruit, ginger, and white pepper. There's so much going on here, I'm still sorting it all out. The texture/mouthfeel of this exuberant little devil is ever so crisp and lively. The bright and mineral finish keeps me tipping the bottle.

Try all types of lighter foods with this wine. Nothing too spicy though, as your tongue might get overwhelmed. I'm actually thinking Maru takeout sushi :)

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Concha y Toro – Cachapoal Valley, Chile
Marques de Casa Concha Carmenere (2020)

Honestly, I set out on a search for a perfect BBQ wine, but didn't want it to be too traditional. A simple aim that turned into a fun journey. I'm hoping you'll agree we hit a bullseye. The Carmenere grape wasn't a difficult choice, as it basically hides in plain sight to many more well-known grapes. Carmenere originated in Bordeaux, and it has many similarities to classic Bordeaux varietals; Merlot and Cabernet Sauvignon. Chile is now the world's largest Carmerene grower, and France is reported to have less than 20 acres of Carmenere growing currently. This producer is top-notch, so know you're getting a splendid representation of the style.

Brilliant deep purple color. Utterly opaque. The intense nose is filled with ripe black plum and cassis. Rich flavors also mimic the scent, adding with dark roast coffee, faint green pepper, black pepper, dark chocolate, vanilla, blueberry, sarsaparilla, chilis, and smoked meat aromas. On the palate, it is full bodied with healthy acidity. The mouthfeel is velvety and rich, but not jammy. Lots of bigness here, and this is what makes it a delicious accompaniment to a hearty BBQ.

Fine grained tannins (dryness in the mouth) are nicely integrated in the fresh, lush and long finish. This 2020 vintage is 95% Carmenere and 5% Cabernet Sauvignon.

I'm confident you'll enjoy this big fuzzy bearhug of a wine. Just try to keep the bbq sauce off its fur.