

Bridge Street Social

Sept '22 WINE FAM

Good day fam,

Greetings with hopes everyone is milking summer for every last drop! As days turn into weeks, then months, it's so very important to stop and pour yourself a glass of vino. Or better yet, share a bottle with that special someone. There's not too many things better than uncorking (or unscrewing - hey, it's the future of wine enclosure) a nice bottle and pouring amongst those of which you share a fondness. It's romantic. It's endearing. It's relational. It's life.

Are you all aware of our FACEBOOK private group page?

'bsswinefam' is the name. Click 'Join' and I'll do my absolute best to confirm you immediately. This group cannot be infiltrated by spam or lurkers. The only ones you need be concerned with is our quirky and fun wine fam, that is us. Don't be shy to post a pic of your wine and tell us a little about your experience. Is it tasty? What does it remind you of? Did you drink the entire bottle?!?! We look forward to your post. Sharing is caring :)

The 4-pack you're holding is a crossroads attempt to hold on to summer, as well as welcome the enchanting Michigan autumn. I'm very excited to bring you the pink scripted bottle with the fat cork, along with a luxurious offering from one of the most beautiful wine regions in Tuscany. Who am I kidding? They're all wonderful! I can't wait to hear which ones made you fistpump the hardest!

Cheers!

Joe Todd
general manager
certified somm - cms

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Kumusha – Breedekloof, South Africa
Chenin Blanc (2021)

From the Shona language, kumusha means 'your roots', 'your home' or 'your origin'. This amazing story begins in Capetown, South Africa, where a young man named Tinashe started his fine dining career polishing silverware at one of the top 50 restaurants in the world, The Test Kitchen. Tendashe made his way through the restaurant ranks, finally earning a spot as a server. Then and there he was bitten by the wine bug. Tendashe earned many wine awards, along with becoming a certified sommelier. He finally moves on from his restaurant life to fully immerse himself into making wine. Hence, the bottle you're tasting right now (or soon to be tasting).

Checkout YouTube: 'Blind Ambition'. It tells the full story of how Tendashe escapes the terror and tyranny of his native Zimbabwe, to leading a small team of peers to the World Blind Tasting Championship in Burgundy, France, 2017.

The Chenin Blanc grape is a close cousin to the better known Sauvignon Blanc grape. They're both crisp and refreshing, but Chenin Blanc has another level of texture and deeper flavor. This wine is best suited for full-on fun in the sun. Yes, we're hanging on to summer with this one! As the back label reads, 'pear, white peach, and lime (scents), with juicy flavors of papaya and cantaloupe melon.' I'd like to add, I encountered spirited flavors of lemon zest, lemon curd, yellow apple, and white cranberry.

Feel free to serve this with any type of leafy vegetable salad, with the tangiest of vinaigrette dressings. Hit up Taste of Thai (East Lansing) and order a couple Som Tom (green papaya salad) and call it a day. It's pretty much summer in a bottle. Put on your sunglasses and grab a glass!

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Domaine Sérol – Loire Valley, Côte Roannaise, France Turbulent Sparkling Gamay

This one has been poured at the last 2 BSS holiday parties, and thus holds a special place in my heart. It's lighthearted and celebratory. It's sooo good! I'm sooo happy to finally share it with YOU!

Stephane Sérol and his wife, Carine, have been making delicious wine since 1998. Based in the Loire Valley, they've enjoyed the mineral driven soils that give the featured grape in this wine, Gamay, its liveliness and drive. The gamay grapes are carefully hand harvested from their small (28 hectare, or 69 acre) vineyard, about an hour west of Beaujolaise. It's funny, because the Beaujolais region is widely known for its gamay plantings, but Stephane and Carine are redirecting the gamay spotlight to an area better known for the red grape, pinot noir.

This sparkling wine is rife with a big mousse-like head, with aromas of spicy red currant, ripe raspberry, strawberry, and rhubarb. The flavors effortlessly mimic the aromas, while delivering ripe honeycrisp apple and a touch of pink lemonade. 100 % natural fermentation with no chaptalization (added sugar).

This fun (and serious) take on the gamay grape will pair well from everything to stinky bleu cheese to a salmon dinner salad. Heck, I'd start off a tailgate with this. Maybe you should, too?

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Marchesi Antinori – Bolgheri, Tuscany, Italy Il Bruciato (2020)

You can't talk of the red blends of Tuscany without mentioning Bolgheri. This coastal wine region is one of the most beautifully captivating places to grow grapes on the planet. And like Napa, one of the most expensive. The producer, Marchesi Antinori, is no stranger to ultra-premium 'Super Tuscan' wines, as they're the maker of the crown jewel, 'Tignanello', (recently brought to a higher level of notoriety by Princess Meghan Markle admitting it's her favorite red wine – lol).

All laughs aside, this wine is named after a wooded area on the Guado al Tasso estate that was destroyed by fire in the early 1900s. Il Bruciato means 'burned'. This 2020 vintage is a blend of 65% Cabernet Sauvignon, 20% Merlot, and 15% Syrah. These grapes (along with Petit Verdot and Cabernet Franc – though these grapes are not included in this year's vintage) are grown in sandy clay to silty clay soil rich in 'agglomerate', (a very fine gravel). The vineyard is set in a beautiful plain encircled by rolling hillsides known as the "Bolgheri Amphitheater" due to its particular shape.

Lush. This wine is full-bodied, deep and lush. Almost opaque ruby red color. Its nose is intense and enticing with notes of black currants, blackberries, blueberry muffins, and fresh vanilla nougat. Excellent harmony on the palate, where a ripe fruity finish of blackberry cobbler, dark chocolate cherry reduction, and cassis make way for a long and lovely lingering finish.

Match any prestigious cut of red meat with this gem. Spicy Mongolian beef will also work well, as there isn't a ton of dryness to this wine. Don't go too spicy, or the high alcohol will intensify the spice, (good rule of thumb – bonus wine nerd tip).

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Michel Rolland – Mendoza, Argentina Mariflor Malbec (2019)

Much can be said, (and a lot has) about winemaker Michel Rolland. He was born on Christmas Eve, 1947, into a French winemaking family, on his family's estate, Chateau Le Bon Pasteur in Pomerol, (which is located on the right bank of Bordeaux, on the right bank of the Dordogne River – (bonus wine nerd tips 2 & 3). He met his wife, Dany, in the late 60s at the University of Bordeaux, where they were both viticulture and winemaking students. Mr. Rolland holds the title of winemaker, cellar master, enologist or consultant to numerous estates (over 80) throughout Bordeaux, and is the consultant winemaker at some of Napa Valley's most famous wineries. He's actually consulted wineries in 21 different countries. Oh, and he also manages (and operates some of the) 7 plots of vineyards in Mendoza's (Argentina) Uco Valley, sitting at 3,600 feet, where this wine hails.

I'll admit, a good chunk of Argentinian Malbec wines aren't that exciting. They're certainly not bad, just not that noteworthy. One has to spend a little more to get to the next level of Malbecs. That means, you're spending a little more to ensure the grapes are coming from good areas, (like this), being made by reputable wineries/producers, (like this), and spend a good amount of time in real oak barrels, (15 months for this). The results are deep colors, deep flavors, and a long, satisfying finish. I see concentrated purple color, with a gleaming magenta rim. Scents of black cherry, blackberry, espresso, and a little cinnamon/baking spice. The taste reminds me of the holidays, (cool nights and friendly chatter) with all its stewed dark fruit goodness. The mouthfeel is almost full, with just enough dexterity to drink it a little faster than normal, so watch out. It's the perfect balance of fruity and dry, making it a fantastic food wine.

CHEF PAIRING:

Match this with any hearty burger you can imagine. Beef stew and pepper steak would be more than nice. The thought of bbq ribs with all the sides has me grinning. Smoked meat & pungent cheese tray. But at the end of the day, I when I think of Argentina....I think of lamb. Al Asador style to be specific. While it might be hard to find a whole lamb and the time to do it in the traditional al asador style, I think this recipe below is a neat substitute and will pairing fabulously with this malbec. Enjoy!

Chargrilled Lamb Cutlets with Oregano and Hot Feta Dressing (serves 6)

18 - two ounce lamb chops, French trimmed
2/3 cups olive oil
Juice of 1 lemon
1 tbsp sherry vinegar
6 cloves garlic, peeled and smashed with side of knife
Leaves from 1/2 bunch of fresh oregano
Salt and freshly ground pepper
12 redskin potatoes, scrubbed and sliced lengthwise thickly
1/2 lb frisee
4 oz kalamata olives (pitted)
1/2 lb soft feta, drained

Vinaigrette:

1/2 cup olive oil
1 tbsp fresh lemon juice
1 tbsp sherry vinegar
1 clove garlic, peeled and crushed
2 tsp Dijon mustard

Instructions:

Mix 1/3 cup of the oil with lemon, vinegar, garlic and half the oregano in a ceramic dish. Season with pepper, add the lamb and marinate for at least 1 hour or overnight.

Cook the potatoes in boiling salted water just until tender, then drain, place in a bowl and toss with a little olive oil. Add the frisee and toss gently to wilt. Season lightly and set aside in a warm place.

Remove the cutlets from the marinade and drain off any excess. Season with salt and cook under a hot grill for 1-2 minutes on each side. Alternatively you can bbq the cutlets 1-2 minutes per side or you can grill them on a hot grill pan.

To make the vinaigrette, combine all the ingredients in a shallow saucepan. Add the olives, remaining oregano and feta. Stir gently over a medium heat to warm through.

Place the potatoes and frisee on plates and top with the lamb. Spoon over the hot feta dressing.