

Bridge Street Social

Nov '22 WINE FAM

Hello wonderful fam,

As the breeze kicks-up, bringing with it that all-too-familiar autumn chill, we begin to think about the holidays (okay, and football). And what do the holidays bring to mind? Food. Drink. Family/friends. Pretty much the pillars of life, right there. Again, I thank you for allowing me to procure 4 special wines for you. It's a labor of love, and I'm thankful and proud to share them with all of you.

Facebook: BSS Wine Fam. If you'd like to share your wine experiences, thoughts, feedback, etc. on our PRIVATE facebook group, please click 'request invite' (or whatever the button says) and I'll accept your invitation ASAP. Again, it's a small private group - no gauwkers/lurkers. We'd love to see what wines you're enjoying, and what type of countertops you have :)

This 4-pack was carefully curated, as I wanted to represent (as much as one can with 4 wines) a full spectrum. We've got bubbles, (MEGA bubbles!), a fuller-bodied white, a lighter-bodied red, and a rich red. I pictured these all sitting on your holiday dining table, each one easily complementing appetizers, side dishes, all the way to the entrees. I'm hoping you'll agree we hit the mark.

We look forward to serving you at the restaurant during this meaningful time of the year. We understand time gets very limited around the holidays, so it means that much more when we have the pleasure of seating you at our table.

Cheers!

Joe Todd
general manager
certified somm - cms

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Baron-Fuenté - Vallée de la Marne, Champagne, France
Grande Réserve Brut Champagne (1.5 liter)

What says holiday cheer better than champagne? And to ensure your cup truly runneth over, we're providing you with a magnum (equivalent of 2 bottles) of bubbly! Believe me, even though you're holding over 50 ounces of glorious sparkling nectar, it'll go down way too easy!

There are 3 grapes allowed by the French government to make Champagne; Pinot Meunier (moon-yay), Pinot Noir, and Chardonnay. This blend is 60% Pinot Meunier, 30% Chardonnay, 10% Pinot Noir. Before a good champagne is bottled, the pressed juice lays on the grape skins (lees) for a length of time. The regular bottle (750ml) of this champagne rests on the lees for 3 yrs. THIS monster bottle contains juice that's been resting on the lees for 4 yrs. (a big reason we chose this).

The scent delivers light cream, yellow pear, peach, apricot, and toasted almonds. Upon your initial taste, you'll be greeted with a bright expression of apple, apricot (again), and tangerine. The mingling of brioche and wet stone (limestone) with these wonderful orchard fruits make it a sensational experience. The light yeasty flavors provide the foundation for all of these terrific fruity, bready, and mineral-ly flavors to bounce upon.

If you're interested in getting an extra bottle, please contact me ASAP. I might have a chance to procure another case if we act quickly. \$100 per bottle (equivalent to 2 bottles) until gone.

email: info@bss517.com

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Matthiasson – Napa Valley, California
Semillon, 2016, Ryan's Vineyard

The lovely folks at Matthiasson have long held a special place in our restaurant (and hearts). From their Cab Sauv, Chardonnay, to sweet vermouth (ever try our Matty Manhattan?), everything they produce is top-notch. And this 2016 Semillon is no exception.

You might be wondering what type of grape/wine is this? Semillon is an under the radar grape here in the states. It's much better known in Bordeaux (France) and Southern Australia. The French blend it with Sauvignon Blanc to produce fantastic white Bordeaux (ever try our Tour Leognan?). The Aussies have carved a niche for producing some strikingly impressive solo expressions. Matthiasson chose to nod their cap to the Aussies with the limited production of this gem (only 126 cases made). From Matthiasson's website: "This wine is an homage to the long-aging mineral Semillons of the Hunter Valley, low alcohol, bracing acidity, with a lovely beeswax texture and a flinty nose with a hint of dried fig."

I personally love this wine for its weighty, (but not heavy) character. It's got some meat on its bones, but is agile. This style of wine can age with the best of white wines (ie; riesling), and this one is proof. Several years of aging has been kind to this wine. The color has richened to a lovely gold, and the acid has toned-down a bit, allowing everything to be in balance. There's even a hint of tropical fruit that's developed over the years.

What does this all mean to you? It means you've got a unique (somewhat rare) white wine, from a stellar producer, that goes with a ton of hearty food (ie; holiday feasts). I would actually hold-off from drinking this until you've got a nice spread of food in front of you. I envision this accompanying herbaceous stuffing, zesty deviled eggs, bleu cheese stuffed olives, all kinds of funky cheeses, and even eggs benedict with smoky hash.

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Weingut Knauß – Württemberg, Germany
Trollinger, 2020, 'La Boutanche'

Roughly translated, La Boutanche means pure, unadulterated, and 'a good buzz' wine, which is exactly what its makers were aiming for: wine meant to be guzzled with friends. Sounds like my kind of juice!

For you wine nerds, you may have heard of the trollinger grape? Maybe you've heard of the schiava grape, native to northern Italy? These are the same grape. It's a thin-skinned grape that produces highly drinkable wine. Think of it as charcuterie wine. A wine to start your day with. A picnic wine, (an almost extinct romantic endeavor, sadly). Something you drink when you don't want to 'think' about the wine you're drinking. You get the idea. Well, here you have it, in a 1 liter bottle! 25% more wine than a regular bottle. We think this wine belongs on your Thanksgiving day table.

This wine is whimsical & fun. Not too serious, but has an electric personality. It's organic, meaning the grapes are grown without synthetic pesticides, fertilizers and herbicides in the vineyard (aka: natural wine), so its wonderfully rustic personality shines through. You can serve it at room temperature, though the Europeans enjoy it slightly chilled.

Hold your glass over a page of a magazine or Consumers Energy bill, (another reason to drink more wine) and you'll still be able to read the script through the wine. Its wonderfully translucent ruby color emits a tantalizing glow. The nose is fresh and bright. Flavors of cranberry, cherry, soft herbs, allspice, and pomegranate. The body is light and playful, with a zippy and somewhat dry texture, (acid & light tannins).

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Bruce Patch – Alexander Valley, Sonoma County, Cali
Zinfandel, 2017, Harris Kratka Vineyard

Rich, bold, intense. This wine is BIG.

The majority of the wines Bridge Street Social offers are old world. Meaning, they come from Europe. New world wine comes from places outside of Europe (go figure). Most Old world wines seem to have an extra element, mainly the scent and flavor of the *terroir*, (*'the complete natural environment in which a particular wine is produced, including factors such as the soil, topography, and climate'* – Oxford Languages). But every once in a while we like to go back to Cali (remember the song?) and pull out the big guns, tossing subtlety and nuance out the window.

This weighty wine is composed of 80% Zinfandel, 10% Carignane and 10% Petite Sirah grapes, from the 17-acre Harris Kratka Vineyard at the southern end of the Alexander Valley, bordering the Chalk Hill Appellation. This wine is aged in French and American oak for 28 months. I recommend you either decant the entire bottle for an hour, or pour a couple glasses and let them sit, swirling them every once in a while.

The aroma welcomes you with black cherry, lots of baking spice, black pepper and licorice, with hints of a minty, woodsy, earthy notes. The flavors effortlessly mimic the nose, with an addition of fresh raspberry jam and sweet tobacco. It ends with a noticeable dose of tannins (dryness), slightly chewy (full bodied), juicy (tons of fruit), and savory (sweet tobacco). The finish marvelously lingers on.

Pair this hearty morsel with any rich dish. Prime rib comes to my mind. Smoked brisket would be heavenly. What say you?