

Bridge Street Social

March '23 WINE FAM

Greetings with a wealth of warmth fam!

How are you all doing? It's been so awesome seeing and serving you all throughout the holidays and post-holidays. You continue to brighten up the infamous Mid-Michigan gray days of winter, and we all want to thank you for that. What was your favorite wine/s from our January 4-pack? I'm still pining over the 2014 August Kessler Pinot Noir from Rheingau, Germany! Such a precise and perfect Pinot! That 2015 Béraud French Rhone Valley blend was no slouch either. I wouldn't wait past the end of this year to enjoy that one, as it's drinking marvelously right now.

We're hitting 4 different countries this time around; Spain, New Zealand, United States, and Croatia. 3 reds and 1 (big) white. And all are head-turners! If I were to title this installment, I might call it: *'Oh glorious gravel!'* Rather than give you a preview of each, you'll just have to dive into the following 4 pages for my in-depth take on these beauties. I'm confident you'll find them all very tasty and satisfying. I'd love to see/hear your remarks on our Facebook group page! SAY WHAT?! See next paragraph...

We've added a few new members to our wine fam since the beginning of the year, and I/we look forward to their pics/prose on our private Facebook group: 'BSS Wine Fam'. If you haven't yet joined, please hit the 'Request To Join' button, and I'll approve it within 24 hours. Please know this is a PRIVATE group, so there will be no outsiders checking us out.

Let's all raise our glasses to warmer spring weather, which brings outdoor grilling, patio drinking, and REPEAT :)

živjeli!

Joe Todd
general manager
certified somm - cms

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Tinto Pesquera – Ribera del Duero, Spain
Crianza, 2019

Near the banks of the Duero River lay almost 500 acres (200 hectares) of 50 year old vines, sitting at 2400 feet in elevation. These vines grow in poor soil, well-drained soils, composed of sand and gravel over a limestone and clay subsoil. The vines struggle to find the water table, (which is a very good thing), which ultimately results in highly flavorful and amazingly healthy grapes. The Fernandez Rivera family cherish these grapes. The grape type is Tempranillo, Spain's noble red grape. And few do it better than the Fernández Rivera family. Tempranillo is the winery's sole focus. And this bottle is sure to prove they're hard work and dedication is highly respected and appreciated.

This deep purple ruby/violet wine is silky, elegant, and sumptuous. Bursting aromatics of red currant, raspberries, and lightly roasted coffee beans greet your face upon raising the glass. The rich flavors mimic what we're smelling, with an addition of stewed black cherries, tobacco leaf, and vanilla. The finish is long, flavorful, and a little dry, (as this wine spends 12+ months resting in American oak barrels, before sitting in the bottle for another year) as the rich body of the wine beckons for another deep sip. Savor this. Take your time.

Food pairings should be complementary to the fullness of this wine. Big steaks and stews. Lamb ragu. Barbecue brisket. Smoked ham. Best served at 55F, (the wine, not the food). Enjoy!

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Koyoma - Waipara, Canterbury, South Island, New Zealand Pinot Noir, 2020

A Japanese gentleman, named Takahiro Koyoma, arrived from Japan to New Zealand exactly 20 years ago. His mission was to start a winery. He enrolled at Lincoln University, (the Southern Hemisphere's oldest agriculture teaching institution, founded in 1878). Mr. Koyoma cut his teeth (you guys know this saying, right?) working in the wine cellar at Mountford Estate with a local legend, CP Lin. Mr. Koyoma also jaunted overseas, (Germany, California) learning the tricks of the trade at some pretty cool wineries, before setting up his own wine company, Koyoma Wines Limited, while working at Mountford Estate. A handful of years later, Mr. Koyoma (with an investment from Japan) purchased Mountford Estate, where all Koyoma wines are now made.

This pinot noir, (along with all Koyoma wines) is/are produced in very small quantities using all organic practices at every step. In the Waipara Valley, where this pinot noir is made, has a fascinating soil bed called "Glacial Gravel". This stony, free draining soil produces vibrant, clean, and rich wines. This wine is not filtered or fined, as the winemaker is proud to showcase this wine in its most natural state.

The light ruby color, with a pinkish outer rim, is a sight to behold. Fresh tilled soil (though faint), wet rock, rhubarb, and tart cherry greet your nose and taste buds. The minerality shows up like a champ, thanks to the gravelly soil. The body is lighter, making it hard to not gulp down. Make sure to share :)

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Bura - Dalmatia, Croatia
Galerija (red blend), 2018

This is our first foray into Croatian, and we're elated to finally shine a light on one of Europe's oldest and very important wine making regions. Hailing from the Pelješac Peninsula, in southern Dalmatian coast, widely known as the epicenter of wine and relaxation. Pelješac is still largely free of crowds, making it possible to quietly enjoy the charming old villages, unspoiled wine country, pebbly beaches, and laid-back restaurants. Heck, who wants to plan a trip?!

Niko Bura comes from a family of winemakers 5 generations deep. Te Bura Mrgudic Winery is one of the top artisanal producers in Croatia. The vineyards are situated on very steep slopes, so steep that they can only be worked by hand. The soil is composed of mostly gravel, very rich in potassium. The richness in potassium is probably the most important factor responsible for the unique quality and flavor of these native grapes. This region is famous for the Plavac Mali grape, a grape that is the offspring of Crljenak, also known as Zinfandel. Yes, many winemakers in Croatia, (along with its citizens) will claim the Zinfandel grape originated in Croatia. These famous red grapes love baking in the heat on the Dalmation coast, bringing forth lovely mature red wines.

Speaking of lovely mature red wines, this one is made from 65% Plavac Mali, 30% Marelan (a cross between Cabernet Sauvignon and Grenache), and 5% Cabernet Sauvignon. This elegant and nuanced gem smells of plums, red currant, raspberry scones, and blackberry, followed up with notes of fennel and thyme. The flavors carry out very similar notes from the aroma, along with cherry bark, and subtle black tea. Have fun with this one!

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Langtry Farms – Lake County, Guenoc Valley, California
Lillie's Blend, 2018

It's not too often we offer a big California white wine. Mainly because European (old world) white wines normally wear the crown. Not so fast, France! This is where these two worlds collide. The Langtry Farms (winery) folks take great inspiration in the world famous rich and robust white wines from the Northern Rhône Valley in France. I'm proudly shining a spotlight on this hearty gem for you all to see, (and smell, and taste).

Lillie Langtry, a famous actress and socialite born in 1853, purchased 4,200 acres of land in California in 1888, that would become Langtry Farms. It's changed ownership throughout the years, but Lillie's name lives on. What remains is the high elevation, mineral rich, gravel (there's that gravel again!) soil, responsible for rich, vibrant, and focused wines.

This big and bold white wine, bearing Lillie's name, is RICH, creamy, oily, and yet very bright. The deep golden hue ought to tell us that from the get-go. Scents of ripe tropical fruits (banana, pineapple, and guava) leap from the glass. Flavors of marzipan, vanilla nougat, bosc pear, and light butterscotch sit atop a full body with surprisingly tingly acidity. This beauty is made from equal parts Viognier & Marsanne grapes, with a dash of the Roussanne grape.

I'd recommend pairing lots of herbaceous roasted dishes with this wine. Think Thanksgiving. The bold richness of this wine, along with the cutting acidity, will hold up gallantly to most anything you put on a plate. This is a beautiful boozy beast :)