

# Bridge Street Social

May '23 WINE FAM

Hello wonderful wine fam!

Greetings with hopes that you and yours are doing better than good. By the time you're reading this, I'm hoping we're enjoying some proper spring weather. Unless, of course, you prefer to keep holding on to cooler weather paired with BIG red wines? Not that there's anything wrong with that, but I'm ready for a change.

This spring installment has a new wine style (and grape) from South Africa we've not yet tried, and I'm more than proud to offer it to you. There's also a new grape to discover from Germany, and it's in a funny looking bottle, (though highly regarded from the region from which it hails). Northwest Spain shows its stuff with a modern tweak. And Italy comes through with an aged beauty that makes us grin from ear to ear.

Our wine fam is growing, and we're happy for your continued sharing of pics and pros on our private Facebook group: 'BSS Wine Fam'. Don't be shy, just hit the 'Request To Join' button, and I'm pretty quick to add you to the group. Remember, this is a PRIVATE group, and there'll be no monkey business from any outsiders happening in our virtual wine tasting room. We're looking forward to hearing/seeing what you're drinking!

Cheers!

Joe Todd  
general manager  
certified somm - cms

May '23 WINE FAM

**Lubanzi – Swartland, South Africa**  
**Rainboat, 2022 (limited release)**

Who here has ever heard of 'Pet Nat' wine? I'm guessing not very many. It's short for Pétillant-Naturel, and basically means any sparkling wine made in the traditional method (méthode ancestrale) where the wine is bottled before primary fermentation is completed. This style of wine entered the scene about 5 years ago, and has been gaining traction outside of its core following of hipsters, making its way across the globe and into Mid-Michigan. I'm into it. And I'm way too old and boring to be a hipster.

Think of this wine as unfinished Champagne. Pet Nat wine stays unfiltered, where the vast majority of all sparkling wines are crystal clear and shimmery. Pet Nat wines do not have added sugars and secondary yeast, while (the vast majority of) Champagne, prosecco, cava, etc. have an added dose of sugar and yeast. Pet Nat is rustic sparkling wine that exited pretty boy highway, and rerouted straight into the boonies and threw one heck of a party. You'll notice the crowned (beer) cap and cloudy appearance. You're not in Kansas anymore, Toto!

This deep pink colored wine is made from 100% cinsault (a grape native to southern France) and is glowing with personality. It's zippy and tangy, bursting with flavors of cranberry, pomegranate, strawberry, and dried lemon peel. Drink well-chilled on a warm sunny day.

Lubanzi wine company hails from South Africa's rugged Swartland region, proudly producing real wine made by real people, certified fair trade and carbon neutral.

May '23 WINE FAM

**Brennfleck – Franken, Bavaria, Germany**  
**Silvaner Trocken ‘Anna-Lena’, 2017**

The estate Brennfleck was founded in 1591, and is currently operated by a 13th generation family member (Hugo Brennfleck), and his wife, Susanne (since 1998). The Franken wine region is located on the Main River, which experiences warm, dry summers and long cold winters. Franken wines are generally dry, earthy, and spicy. The same goes for this wonderful wine with its funny round/stubby/flat shaped bottle (called a Bocksbeutel). Sorry it doesn't fit into our 4-pack carton :)

Silvaner grapes taste similar to the very popular riesling grape, but with more fruity roundness and a little less tingly acid. This beautifully golden liquid greets your nostrils with orchard fruit, a drop of honey, and wet rocks. You'll discover flavors of yellow apple, lemon rind, and a touch of elderberry.

This is a simple yet expressive white wine we invite you to pair with all sorts of tangy dressed salads, mild cheeses, oysters and whitefish, to grilled pork and chicken. A highly versatile and drinkable German white wine. What's not to like?

## May '23 WINE FAM

### **Jose Antonio Garcia – Castilla y Leon, Bierzo, Spain Unculin, 2020**

Spanish wines are delicious. Most Spanish wines are fuller bodied and robust. Well, there's a new sheriff(s) in the town, and they like their wine lighter in body/strength, but still retaining tons of interesting heritage. Thanks to the husband/wife team of Jose and Julia Garcia, (doing ALL of the work in the vineyards themselves) they've helped usher-in a new movement of fresh and elegant wines in a rough and tumble environment.

Nestled in the northwest of (Bierzo) Spain, amongst sandy, stoney, and clay soils, bears this wonderful wine; Unculin. It's known locally as a '*Vino de Villa*', where it's comprised from over 80 different organically grown, family owned small plots in the village of Valtuille de Abajo. At 1600 to 2100 feet elevation, they are planted with 60 to 100 year old traditional bush vines from native varieties.

All of their wines are hand-harvested, foot-crushed, and vinified very carefully with native fermentation and without manipulation. This wine, after it's crushed by actual human feet, rests on its skins (and some stems) in stainless vats for a few months, then transferred into large oak barrels to give it some oxygen, then minimally filtered before bottling.

The grapes used are: 85% Mencía, 15% Alicante Bouschet, Merenzao, Palomino, Doña Blanca. The average age of the vines are 80 years old.

Bottom line: delicious and dynamic medium-bodied northwest Spanish red wine, made from predominantly Mencía grapes. Sure to please and intrigue. Adventure awaits.

## March '23 WINE FAM

### **Capezzana – Tuscany, Carmignano DOC, Italy Villa di Capezzana, 2011**

What?! A 12 year old wine?! Why, yes indeed! This super Tuscan blend began in 1925, and in many ways had already been around for decades wowing the audience before the wine world became smitten with the super Tuscan movement.

While on an average the Villa di Capezzana is aged for about 2 yrs, first in French barriques (large oak barrels) and then in bottles, the producer started keeping aside a small selection, (about 250 cases) to be released on the 10th anniversary of the vintage.

This 2011 10th anniversary bottle came from a much smaller crop, due to difficult (much warmer) weather that year. Not that many cases of the 2011 vintage were produced. A small amount made its way to Michigan, and Mike and I were VERY fortunate to procure the last of the 2011 vintage!!

I usually am able to sample a glass (or two) while writing these notes, but because of the scarceness of this particular wine, I'm going off my chicken scratch handwritten notes from a meeting last week: ***"The nose is floral, a bit dusty, and faintly minty. Lots of dark ripe fruit. VERY expressive with lots of depth. Flavors of sweet black cherry, plum, tart raspberry, damp tobacco. Elegant, soft and long flavorful finish. Hell YES!"***

The blend of this phenomenal Super Tuscan is 80% Sangiovese and 20% Cabernet Sauvignon. I'd say (along with the professional wine writers) you can enjoy this now, or lay it down up to another 10 years.

This wine should be paired with rich, flavorful dishes with deep flavors. Think lamb ragu (we have this on our menu currently, hint-hint).