

# Bridge Street Social

July '23 WINE FAM

Hello, hello, hello fantastic wine fam!

It's summertime! I'm hoping you're making every minute count, (naps included). Don't it feel great?! Wearing sunglasses. Putting on shorts, regardless if they fit snugger than last year. Getting your grill game on. And, trying a bunch of new wines! That's where I come in.

This summer 4-pack has me amped! You'll find nearly something for every taste, spanning from a big red, a lighter red, a rosé, (you can't have a summer selection without this), and a white. Let's give a shout-out to Sonoma, Burgundy, Verona, and Weinland Österreich. The food pairing possibilities are endless with this ensemble, and I'd personally like to know/see what you're eating with these little beauties. Yeah, I admit I'm a little nosey.

I'm absolutely ecstatic with our growing membership these past couple months! Seeing our guests eager to learn a bit whilst drinking a bit, (or a lot!). This really is a passion project, and the more the merrier. Let's not forget we've got a PRIVATE facebook group: BSS Wine Fam, where I encourage us to share some pics and banter. Simply click the Request To Join button. Don't overthink it. It's meant to be light-hearted and fun. Feel free to include your pet staring, sniffing, or lapping (at) your glass of wine. If you don't have a pet, insert your face.

Cheers!

Joe Todd  
general manager  
certified somm - cms

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### **Manzanita Creek (Rocky Ridge) – Sonoma Co. , California Zinfandel, 2016**

Here's a HUGE wine growing area located between the Pacific ocean and the famous Napa Valley, and it's where this wine is made. Sonoma County hosts 18 different AVAs (American Viticultural Areas), and each one is distinctly different from the other. I'm a big fan of the Sonoma County AVA. If you read the label, (underneath 'ZINFANDEL') you'll see 'Rockpile'. This noted region is only 21 years old, and hosts one of Sonoma's most rugged terrains. It sits on a ridge high above Lake Sonoma, and is famous for Zinfandel grapes.

Normally, you won't see a big red wine included with our early summer 4-pack. And I'll tell you why. This style of wine usually hits a bit hard, with lots of gravity and heft. But not this guy. You'll get all the flavor, tons of aroma, and a fantastic long finish, but without the weight.

The color is opaque deep purple with pink edges. The aroma reminds me of a raspberry tootsie roll pop. Seriously. In the best way possible. I could make a polished statement, stating notes of mocha, ripe red raspberries, brandied cherries..., but it totally reminds me of the 10¢ drug store counter sucker from back in the day. There's also a faint aroma of freshly tilled soil. The flavor is plentiful, with stewed black cherries, (think about a grandma's handmade cherry pie), dark baker's chocolate, (but not bitter dark chocolate), and even lightly smoked cherrywood. The finish is loooooong and satisfying. The body is much lighter than the usual specimen from this very warm region, making it an ultra-versatile food pairing wine.

Try drinking this with smoked brisket, bbq ribs, dry-rubbed pork shoulder. Basically anything you'd put in a smoker or on a grill. I've had a hankering for a gourmet grilled cheese sandwich, one with smoked gouda and made-from-scratch ciabatta bread. I'm thinking I know what I'm drinking with this...

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### **Thévenet – Beaujolais, France Morgon 'Vieilles Vignes', 2021**

Jean Paul Thévenet and his son, Charly, organically cultivate these gamay grapes from 70 year-old vines to produce this wonderful wine. Gamay is the grape used to make the red wine in this famous region, Morgon. The grapes are fermented with natural yeasts and, quite remarkably, often without the addition of any sulfur dioxide (commonly used by winemakers all over the world as a preservative and to prevent bacteriological growth). After fermentation, Thévenet ages the wine for six to eight months in used oak barrels that he gets from Domaine Romanée-Conti, ( a VERY prestigious winery located in Burgundy, France). The wines are bottled without filtration.

Basic Beaujolais wine makes for a perfect picnic wine. Because this comes from a defined area within Beaujolais, 'Morgon', (one of seven) 'crus', (the highest category of classification in Beaujolais) it means we're drinking a serious, more distinct red wine. Okay, now let's examine this beauty...

Color: Translucent cranberry with watermelon edges.

Aromas: Strawberry seeds. Fresh basil with the dirt still clinging to the roots. Artesian well water. Barnyard hay. Black pepper.

Flavors: Fresh cranberry and strawberry, bathed in that same well water in the aroma. Cherry stems. Damp green peppercorn. Lots of earthy notes.

Mouthfeel/Texture: Nice grip on the inside of my cheeks, (the tannin level for this wine is noticeable). A little heavier than light-bodied, but not quite medium-bodied.

Finish: Very flavorful and lasting. Clean.

This cru Beajoais from Morgon, made by this father/son duo, is just incredible. I'm hoping you feel the same. Let me know on our FB group page :)

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## Pieropan – Verona, Veneto, Italy

Soave Classico, 2021

Located in northern Italy, near the base of the Alps, lie some hilly valleys just east of a famous red wine region, Valpolicella. In these valleys, you'll find plenty of Garganega grapes, which are responsible for the makeup of the Soave Classico region's famous white wine (and it goes by the same name of the region, 'Soave Classico'). This wine is made from 85% Garganega and 15% Trebbiano. Pronounced just like Rico 'Swah-vey'! The garganega grape needs harsh soils. It needs to work a little bit to develop what many professional wine critics/writers call 'garden herbs'. This white wine is the lifeblood of the region. And it's damned tasty too!

So, what do you say? Shall we smell this wine now? Let's do it. I am detecting a green vegetal note that reminds me of parsley. What really strikes me is the almond scent, it's very prevalent. Marzipan and shortbread cookies. Some apple blossom scents too. The color is sort of a pale straw with a tinge of faded lime green. Let's take a few sips. What a wonderful interplay of the aforementioned aromas and the bright lemon, green apple, and a little fresh pineapple. Anyone tasting elderflower? I kind of do. The texture is still very bright and acidic, all with a creamy medium body and fresh and lively finish. After taking a few more (big) sips, I'm tasting lemongrass too.

I'd serve this at the beginning of a wine dinner. The acid and bright fruit get the salivary glands working. The term for this is, 'aperitif'. Yes, this wine will make for an excellent aperitif. I'd match this with a salad course as well. Because of this wine's green notes, I'd bet it'd go great with peas and asparagus. You could definitely pair this with some main course too. Think about baked trout. Mmmm, even fish & chips...

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### Höpler – Burgenland, Weinland Österreich, Austria Pannonica, 2022

This is my first time offering a wine from Austria. I have to admit, Austrian wine can be somewhat straightlaced and exact, and that's fine. Like its close neighbor, Germany, precision is the stalwart journey and goal. Compare this to artisanal, farmy, grassroots approaches typically found in France, Italy, and Spain, you can appreciate and readily detect the differences. Fun sidenote: this family-owned winery makes the house wine for the Trapp Family Lodge, from the famous movie, The Sound of Music.

This fine rosé is made from 4 different, sustainably-grown grapes: 40% Pinot Noir, 35% St. Laurent, 25% Blaufränkisch. Expect a CLEAN and delicious wine. Shall we dig in?

The aroma greets with strawberries and cream, approaching strawberry cheesecake. Yes, strawberry cheesecake, for sure. Fresh white flowers, cherry blossoms, to be exact. A hint of nougat. Very lovely and delicate. The color is on the pinker side of rose gold.

The flavors greatly mimic what we've already experienced in the nose (aroma), which is pretty typical in a rosé. No real surprises or discoveries. I am getting a nice tart cherry/lime flavor too. As the wine gradually increases in temperature, the florality becomes more pronounced. The cherry blossom, blossoms! A very pleasant experience thus far. The texture is light in body with a quenching and (not too) dry finish.

This is a summer wine for sure! Pair it with practically anything lighter than a prime rib. Charcuterie, fruit salads, leafy salads, creamy salads, hummus, smoked whitefish pâté, and even strawberry shortcake!