

Bridge Street Social

November '23 WINE FAM

Hello beloved fam!

Greetings with hopes that everyone's summer was delightful and fulfilling! I imagine many bottles were shared and enjoyed by everyone! Might I ask which bottles stood out the most? Was there an undeniable MUST HAVE AGAIN wine experience that I can help with? Every now and then I've got an extra bottle of past releases in the cellar, so let me know if I can dig one up (again) for you.

Remember in my notes from the last installment when I said, "They say rosé season ends on Labor Day, but we never agreed with that silly 'rule'. Remember that in November :)" Well, I'm making good on this extension for the love for rosé right here, right now. I always feel compelled to put a white wine in the spotlight when it comes time for the holidays, so I'm keeping the streak alive. As for the two red wines in this pack, I'm very excited to offer some big and rich gems from the west coast. One has been aging just shy of 10 years!

Here's a shameless plug for our private Facebook group: 'BSS Wine Fam'. It's completely lurker-proof and simple to join. I'll accept your request to join within 24 hrs. I encourage you all to share pics and reviews of your wine. And it never hurts to share what food you may have paired with it. I'm still waiting for a pic of a parakeet perched on the rim of your wine glass :)

Salud!

Joe Todd
general manager
certified somm - cms

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G.D. Vaja – Piedmont, Italy
'N. S. Della Neve' sparkling rosé

Are you all catching a theme with your wines yet? If you've noticed I bring a handful of selections from the vineyards in Piedmont, Italy, you would be right in your observations. Why? Simply due to the fact practically every wine from this region is closer to excellent than average. And this is why our restaurant hosts an annual wine dinner showcasing this region!

This wine takes its name from the small chapel that is situated on the slopes of the vineyard, dedicated to "Nostra Signora Della Neve". This magnificent vineyard is very steep, and is entirely worked by hand from pruning to harvest. The soil, calcareous (formed from the crushed up and decayed shells and bones of sea creatures) and poor, forces the vines to dig deep, giving the wine an extraordinary minerality. The juice from the gently crushed grapes (50% nebbiolo, 50% pinot noir) rest on the lees (dead yeast cells left over after fermentation) from 4-5 yrs. This process is responsible for adding the magic in the end product.

The nose is full of wildflowers, watermelon rind, toasted nuts, pink grapefruit, and strawberry (cheesecake). The bursting bright flavors of red cherry, strawberry, walnuts, and white pepper are carried by persistent bubbles, making for a zippy and dry finish!

Consider pairing this wonderful sparkling rosé with starter courses ranging from tartare, oily cured meats, and all kinds of sharp white cheeses. It will also go famously alongside any centerpiece of roasted meats!

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Anne Amie – Yamhill-Carlton, Willamette Valley, Oregon
Müller-Thurgau (2022)

Anyone ever tried the müller-thurgau (myoo-ler, thur-gow) grape? I'm guessing not a lot of you. It's a famous German white varietal that doesn't get a lot of recognition in the U.S., and it's kind of sad, because it's delicious! This producer (Anne Amie) showcases this wine from vines first planted in 1979.

Our owner/executive chef, Mike Luther, has a penchant for German white wines. These wines are CLEAN! And our friends at the Anne Aime winery do this traditional German wine absolute justice. You just can't go wrong with its endless possibilities of food pairings. And this one is no exception.

With aromas of honeysuckle, key lime pie, white flowers, starfruit, kumquat, and crushed gravel, how could you not want to start up a conversation with this? Get a little closer and taste the first sip: more bright key lime, golden delicious apple, very ripe grapefruit, and guava. Aren't you glad you stayed? Savor the dry finish, and notice the hints of wet rock at the end of the fruit flavors.

This is one of those all-purpose white wines every wine lover should have on the holiday table. It's easy going and pleasant, with a friendly personality. Pour a glass and get to know it. You might find out something interesting below the surface. Feel free to match up this wine with dynamically flavored foods, ranging from, (but not limited to) ceviche, grilled oysters, paella, loads of Thai and Indian dishes (check out our Thai curry recipe on the last page), pork stuffing, and the whole bird surrounding the pork stuffing!

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Eric Kent Wines – Russian River Valley, Sonoma Co., CA
Pinot Noir, Stilling Vineyard (2020)

Every once and a while a classic grape is supercharged to defy it's norm. We all know pinot noir to be a quintessentially poised and composed red wine. Not too weak. Not too strong. Not boisterous, but definitely not bland. Never raising its voice to be heard. Well, this little number kicked-off the training wheels as soon as it climbed on bike!

The Russian River Valley in Sonoma County is famous for turning out rich and velvety pinot noir wines. The wine region just to its west, Sonoma Coast, produces more tart and slightly earthier renditions. Both of these regions have a lot of fog, which helps this fickle thinned-skinned grape stay protected, as it needs more time to fully ripen. The RRV (Russian River Valley) is warmer and lower in elevation. This is why/where the magic happens.

This wine favors richness and ripeness over subtlety and nuance. With aromas of cherry cola, vanilla nougat, dark stewed plums, you just can't wait to dive in. Upon first sips, the flavors mimic the aforementioned aromas, but amplified. There's a little comforting heat cradling all of the goodness, which makes you lean-back and grin. Blackberries hit toward the finish. Some licorice makes a quick entrance. Cassis is giving out handshakes. This beautiful barrage is treading atop a heavenly creamy texture. Velvet, to be exact.

I admit, there's A LOT going on in the pinot. And this is why it will pair with A LOT of hearty foods. This wine isn't shy. So be bold with your food, too.

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K Vintners - Stoneridge Vineyard, Columbia Valley, WA
'Royal City' Syrah (2014)

You all know the term, F around and find out!, right? That's what's going on with this wine right here! A 9 year old behemoth red wine for your sipping pleasure.

The syrah grape's most renowned growing region is located in Côte-Rôtie, northern Rhône Valley, France. It's known for meaty flavors, and intensity. There's much more to this grape, though.

I only mention this to give context on how a BIG classic grape is translated by a Washington state winemaker. We think justice has been delivered.

To be able to offer you a 9 yr old Syrah wine, at its peak of drinking, is pretty cool. No need to cellar this baby, as the aging has already occurred. These types of wines need a lot of time to flesh-out all their complex flavors. You'll smell clay, crushed rock, green/black olive, dried red flowers, and dark fruit. Let the wine swirl and sit in your glass for a few minutes and revisit the nose. I'm sure you'll get more aromas.

Raise this stoic sledgehammer to your lips and ponder the initial sips. Are you getting the smoked meat? I'm pretty sure you will. Do you taste the black currant (cassis), and boysenberry? I taste clay and white pepper. Might you be detecting green peppercorn? Pipe tobacco? Real wine snobs say they can taste bacon fat and/or graphite. I guess you better pour another glass to either confirm or deny these claims :)

Go wayyy out there to pair this glorious gargantuan of a wine. Any and all smoked/grilled food is more than encouraged. Think exotic spices too. Some of my personal faves to pair with syrah: stuffed green peppers, lamb shawarma (see recipe on next page), and stuffed grape leaves.

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Lamb Shawarma Ragu

1 lb of shawarma spiced lamb

1/2 yellow onion, diced

1-2 cloves of garlic, minced

1/4 lb diced carrots

1 can (14.5 ounce) of diced tomatoes

1 can (14.5 ounce) of chickpeas, strained

1 lb of your favorite short pasta or israeli couscous (We prefer fregola sarda as the pasta, but gnocchi might even work well)

Kosher salt and ground black pepper to taste

Add some oil to a dutch oven or sauté pan, brown the lamb until the pink from the meat is gone. Remove the lamb and reserve.

Add in the carrot (with a little more oil if needed) and cook for a few minutes until the carrots begin to soften, then add onion and garlic and cook until the onions translucent and the garlic is fragrant. Then add in the tomatoes and all their juices, scrapping up the bottom of the pan as you add. Finally add in the chickpeas and the reserved lamb while checking for seasoning level (salt and pepper).

Toss with your favorite pasta or israeli couscous, pop open your 2014 bottle of Royal City, and enjoy.

Shawarma Spice Blend

1/4 teaspoon cinnamon

2 teaspoon ground sumac

1 tablespoon ground coriander

1 teaspoon ground cumin

1 teaspoon paprika

1/2 teaspoon allspice

1/2 teaspoon ground cardamom

1/4 teaspoon ground nutmeg

1 teaspoon garlic powder

1/4 teaspoon cayenne

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Thai Curry Recipe

2 t lemongrass powder (or one stalk of lemongrass, roughly chopped and smashed)

1/4 c thai curry paste (you could use red, green, or yellow...we prefer yellow for this wine pairing)

1/2 c white wine

1 can coconut milk (do not use "light" coconut milk or coconut cream)

1/4 cup fish sauce

1/4 cup lime juice

White Rice or Rice Noodles (for serving)

Add in whatever protein or vegetables you like

Combine all together in a pot, whisk well to combine, bring to a boil, turn off heat and let lemongrass steep for 15 minutes (if using), otherwise toss together with your noodles, protein and vegetables and enjoy!