

# Bridge Street Social

January '24 WINE FAM

Happy New Year fam!

Can you believe how fast 2023 flew-by?! Me neither. Hopefully you were able to steal some time away and enjoy the fulfilling things in life. And I'm sure whilst enjoying said moments, you sipped and shared some memorable wines. Springtime sauvignon blanc. Summertime rosé. Cooler weather pinot noir. Wintertime Bordeaux. And everything in-between. I still can't get over how wonderful our last release (Nov '23) of 2014 Royal City (Washington) Syrah was! And July's Manzanita Creek 2014 Zinfandel! What about May's Capezzana 2011 Super Tuscan?! It's such an honor and pleasure seeking out these special wines for you all. I hope you're loving them as much as I do.

There are some real stand-out wines planned for the 2024 releases, with some fun wine dinners on the horizon as well. Being in the fam, you'll always get first dibs on wine dinner tickets.

Cheers!

Joe Todd  
general manager  
certified somm - cms

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Domaine de L'Arnesque – Rhone Valley, France  
**Côtes du Rhône (2021)**

Dating back to 1846, beginning in the famous region of Châteauneuf du Pape, (in the southern Rhône valley) François Armenier started his first vineyards. The same family has owned and expanded this beautiful winery for almost 200 years. François Armenier planted his first vines, and his daughter Monique, and her husband Julien Biscarrat took over and developed this precious family property for their three children. Today, Marie and Sébastien are the 5th generation to take care of this fabulous estate. The estate use no chemicals in their vineyards,

The grapes used to craft this lovely red wine are 80% grenache (from 40 year old vines) and 20% syrah. The grenache grapes give the wine its earthy flavor, coupled with the syrah grape's tendency to lend a peppery snap. These two grapes are widely used in this region for this style of wine, making it a world-renowned classic style.

A deep dark ruby color is quite the spectacle in the glass. Aromas of red currant and tilled earth greet the nose. Flavors of stewed strawberry, dried herbs, (sage) and more lovely earthy notes dance on the tongue. The finish is flavorfully long, with a slightly dry grip (tannin).

Roasted meats, smoked cheeses, grilled/charred veggies, and hearty charcuterie will pair splendidly with this wine.

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CVNE – Rioja Valley, Spain  
Cune Blanco Reserva (2018)

CVNE, Compañía Vinícola del Norte del España (the Northern Spanish Wine Company), was founded in 1879 in the town of Haro in Rioja. CVNE was founded by two brothers and today is still controlled by the direct descendants of the founding family. Primarily known as a red wine producer, they also make whites. In the 1950s and 1960s, CVNE produced its first dry white wines. The quality of these wines were excellent. However, they were not known, they were not exported, they were not advertised, and they were forgotten. The current owners of CVNE felt the calling to rescue and promote these delicious white wines. And more than 50 years later, we have the 'Blanco Reserva', with its first vintage being in 2018! (Bottled in 2020).

The grapes for this Cune Blanco Reserva come from a 22 acre vineyard of white grape vines planted in 1973. The grapes are 100% Viura, (a first for the wine fam). This famous vineyard, "Torremontalvo", is named after a small hill that protects it from frost.

Once poured into the glass, the color is deep straw. I get aromas of ripe bartlett pear, dried white flowers, chamomile, vanilla, and a touch of smoke. It is bright and lively at the first sip, with flavors of apple, (pear), toffee, toasted almond, and a hint of nougat. There is a nice kiss of fleshy lemon on the finish. The texture of this gorgeous wine is rich, (thanks to it being aged in oak barrels for 18 months) and VERY easy to drink. Silky tannins and good acidity.

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Paritua – Hawke's Bay, New Zealand

Red Blend (2018)

Paritua is a relatively new project that has been creating quite a stir in a short space of time and has come to be regarded as one of Hawke's Bay's leading wineries. Hawke's Bay is situated on the east coast of New Zealand's north island. Paritua is located in the heart of the Hawke's Bay wine region, in the 'Bridge Pa Triangle' district. This is one of New Zealand's most diverse wine regions. The name Paritua means 'the meandering stream above the ancient river' and is a tribute to the Paritua stream, which meanders gently through the stony, free-draining gravel soils of the vineyard. The summers are long here, and the winters are crisp.

A blend of 58% Merlot, 26% Cabernet Sauvignon and 16% Cabernet Franc. The color is DARK ruby. The bouquet is packed with aromas of dark berries, bitter chocolate, plums, violets, clove, black olive, cedar, vanilla, and leather. On the palate – concentrated flavors of (plum), star anise, cranberry, vanilla bean pod, mocha, and baking spices. Oaky and intense, yet smooth. The tannic grip is evident and a firm, friendly handshake. There's also plenty of acidity contrasting the ripe core of deep dark fruit and chocolate. I've read a couple reviews saying a little tar and eucalypt deeper down the layers – comes out more after a couple hours of decanting. And that it will get even better with aging up to 10 years. Do you have the patience?

I'm very excited to offer you this gem, and I'm looking forward to hearing your feedback on our private FB group: 'BSS Wine Fam'. If you haven't asked to join yet, please hit the 'request to join' button, and I'll approve your request within 24 hours! Don't forget to include a pic of your food, pet, etc :)



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Casa Relvas (Herdade de São Miguel) – Alentejano, Spain  
**Tinto Reserva (2019)**

We're keeping the BIG RED wine train a rollin' right along with this southern Portuguese offering. Weighing in at 15% abv, this is sure to keep you warm and cozy on a cold winter's night.

The producer, Casa Relvas, is a family project, started in 1997 in São Miguel de Machede, in Redondo, by Alexandre Relvas. He's passionately continuing the fifth generation natural farming methods and keen preservation of its inherent forest, (the family has planted over 100,000 native trees), olive groves, and vineyards. I'm certain this passion will translate through this very awesome red (tinto) blend wine.

The blending grapes are: Alicante Bouschet, Cabernet Sauvignon, Touriga Nacional, and Trincadeira. Once pressed, the juice is fermented in open, shallow stone vats (lagars). The end product brings us an intense garnet red color. Feisty and complex bouquet of black fruits, (such as blackberry and blueberry), harmoniously combined with aromatic hints of menthol and tobacco, as well as with notes of baking spices. The palate is well- balanced, round, and offers rich tastes of the aforementioned fruits and spices. There is a good concentration of tannins, leading to the wine's long and dry persistent finish.

This is a wine that can definitely age, (no more than 10 years though) and will undoubtedly become rounder and perhaps a bit more complex. I think it's fantastic right now, and I admittedly don't have the patience to wait and see. If you're interested in possibly purchasing a couple more to hide-away in your basement, just let me know. I'll see what I can do to obtain more.