

Bridge Street Social

March '24 WINE FAM

Happy Spring fam!

Since we last talked, we've been quite busy @ BSS. Two wine dinners (Burgundy and Napa), graduation weekend, and Mother's Day upcoming. We all hope your 2024 is going fantastically!

Summer is right around the corner and these wines are befitting of BBQ's and picnics. We head back to Washington with a 2014 vintage from K Vintners (remember Royal City?); there is a lovely representation of Pinot from Oregon; a unique and smashable red from Australia; and we finally found a great representation of one of my favorite styles of wine suitable for the fam, a txakolina from Spain.

There are some real stand-out wines planned for the rest of 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!

Mike Luther
executive chef/owner
level one somm - cms

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K Vintners 'Roma' River Rock Vineyard - Walla Walla,
Washington (2014)

Named for Charles Smith's (winemaker) mother Roma Jean, so you know the effort will be there. Nose hints at a massive complex wine. Expressive aromas of black cherries and crushed stones. Subtle wine tears down the surface of the glass. The palate is more plum fruit driven with additional notes of roasted herbs, Earl Grey tea and baking spices. Touch of vanilla on the long velvety finish. Wonderfully balanced. With a bit of aeration, this wine is remarkably refined but still quite muscular. Big round blend of 80% cabernet sauvignon and 20% syrah. This is a soul satisfying wine that is well crafted. Perfect to drink right now. Smooth behemoth that can dance with the finesse of Jackie Gleason, but more muscular.

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Maysara Winery 'Jamsheed' Pinot Noir - McMinnville, Oregon
(2014)

Located in the Coast Range foothills of Yamhill County, the AVA is a sub-appellation of the all-encompassing Willamette Valley AVA. It is here where the influences of a remarkable geological history and an ideal climate have combined to set the stage for consistently produced world-class wines.

At Maysara Winery and Momtazi Vineyard, they are committed to capturing the true expression of their land and conveying it to you through the premium quality found in every bottle. Using low-impact, holistic farming methods in their certified biodynamic vineyard and carry this philosophy into the cellar, where their winemaking practices produce wines with intensity and elegance while maintaining natural harmony between fruit and earth.

This approachable Pinot covers all the bases. Plenty of generous fruits, with black cherry, raspberry, blackberry, plum, and black currant, play beautifully with its slightly more serious side of sweet smoke, forest floor, and cracked black pepper. Well-integrated fine tannins and a long finish make this the ideal summer dinner party wine.

The Momtazis believe in holding vintages until the wine is fully evolved, rather than releasing chronologically. Each vintage is unique and should mature on its own timeline. This wine was bottled in 2016 but only released in late 2022 to the public. It is ready to drink now!

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Das Juice Red Blend – McLaren Vale, Australia (2022)

Made with maximum good-drinking in mind, all of Das Juices wines are sourced from some of the best organic and biodynamic vineyards around South Australia as well as a special wine they make in Beaujolais from the organic vineyards of Fleurie hero and good friend Guillaume Chanudet.

The wines are made with no adjustments, with no fining nor filtration and with a small amount of sulfur at bottling being the only addition. They choose not to disturb the wines during their aging, preferring to respect the grapes that the season gave each year.

Nothing added, nothing taken away.

Das Juice Red is a blend of Cabernet Sauvignon, Merlot, and Cabernet Franc from two organic vineyards in the McLaren Vale. The 2022 vintage is mostly Cabernets, Sauvignon and Franc, with a touch of Merlot, all from organic McLaren Vale vineyards. The grapes are carbonically fermented whole bunch for two weeks before being pressed to tank for a cool ferment. The wine is then left on full solids in the tank for five months before racking and bottling.

This wine is bright, juicy, and crunchy, with notes of blackcurrant and black cherry, and a plush texture. A modern take on the Cab Sauv blend with lightness and ease. Ideal with a chill, so take it on that picnic or just to chill out on deck during the early summer months.

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Bodegas Zudugarai Txakoli Malda - Getariako Txakolina,
Basque County, Spain (2022)

TXAKOLI!

Almost as fun to say as it is to drink!! What RAIN? I don't see any SNOW! It's summer in my glass today! Killer cool-wind-in-the-breeze, mouth-watering, slam-dunk white for seafood, tapas, pool-side lounging - you name it - from the beautiful and cool northern coast of Spain!

ZIPPY. Lemon, lime, salty, savory, SPRITZY! Then pomelo, a bit of crunchy minerality, the absolutely RIPPING acidity that sets your mouth to Saint Bernard levels of salivation...just...AHHHH! Nothing beats the heat like Txakoli...nothing. And when it's cold? Nothing transports your brain to a warm sandy beach quite like it!

Txakoli is all the rage with the cool kids (that's us, correct?!?) right now and if you've been waiting to try it, there is NO BETTER time. Zudugarai is located on the coast of Gipuzkoa, along the northern edge of Spain, in the cultural heart of the Basque country. This site is the ONLY Txakoli vineyard located within a Basque national park, and one look at their 270 degree ocean view across rolling hills of vines - well, all I want to know is who's coming with me?

You won't want to drink anything else all Spring and Summer long, and it's even better with food! Paella, oysters, grilled shrimp, ceviche, you name it!!! All rearing to go in this piquant, salty-sea-air kind of way that just says: "Let's party". Actually, it says: "Let's RAGE like the bonfires of Burning Man". Crazy quaffable.

PRO-TIP: it is customary to pour it with a little OOOMPH to get the action going - in a move we call the Basque High Pour. Here's a [little vid](#) to give you an idea, but as with all wines, do whatever you well please. It'll ROCK your world regardless!

P.s: In case you didn't notice, I love this style of wine.