

Bridge Street Social

July '24 WINE FAM

Happy Summer fam!

Welcome to the Summer of Riesling! I'll admit...we are a bit nervous about this one. This edition is all Riesling.

In our eyes, there are few grape varieties more fervently worshiped yet sorely misunderstood than Riesling. The supreme shape shifter of the wine world, Riesling can be totally dry or lusciously sweet, still or sparkling. Its nose can be lavishly floral or stony and earthen. Its gloriously fruity, electric flavors can lend perceptions of sweetness despite zero residual sugar. Its extract can masquerade volume and texture far beyond its alcoholic footprint.

This multifaceted persona makes Riesling a darling of wine critics and sommeliers...and a great food wine. For consumers, however, the lack of a singular, dependable identity can create confusion. Riesling originates from the Rhine Valley region of Germany, where documented history of the wine exists as far back as 1435. Germany remains the most copious and heralded producer of the grape, but the variety has also flourished worldwide. Whether in France, Austria, Italy (remember the G.D. Vajra Riesling a while back?!?), Australia or Michigan, Washington, New York's Finger Lakes, Riesling is a conduit of terroir, translating effects of soil and climate into distinctive, delicious wines.

For this month's 4-pack we aren't showcasing any New World Riesling, not because they aren't worth drinking (they are!) but more because we as a staff found these four to be the best of about 50 different bottles tastes (tough work we know). We tasted some absolute gems from Australia, Washington, Michigan, and New York. But these four stood out. So, we are presenting to you Rieslings from Mosel, Pfalz, Kamptal, and Alsace (so generally speaking these are from the homeland of Riesling).

Bridge Street Social

Consider this an introduction to the diverse world of Riesling, as you compare each wine, look for classic aromas, flavors and textures. Does the nose suggest blossoms and peaches or smoke and stone? Is it bracingly tart like lime or green apple, or tropical and luscious like pineapple or mango? Is the palate dry or sweet?

This was one of the more exciting groups of wine for us to put together for you. We sure hope you enjoy! Please let us know your thoughts!

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

Bridge Street Social

March '24 WINE FAM

ST. URBANS-HOF RIESLING QBA 'NIK WEIS OLD VINES' - Mosel, Germany (2022)

Founded in 1947, Nik Weis - St. Urbans-Hof has become one of the most important and classic wineries in the Mosel region. Since 2000, the Riesling winery has been a member of Germany's renowned VDP (Association of German Quality Wine Estates). The approximately 45 hectares of vineyards stretch for around 60 km along the Mosel and Saar rivers and are cultivated in a traditional manner in harmony with nature.

The nose is rather fruity and floral, while the elegant mouthfeel is dominated by fresh and fine flavors of ripe stone fruits such as peaches and yellow plums. The minerality of the slate soils delivers a salt and spicy character that goes perfectly along with the lively acidity and delicate medium sweetness.

Enjoy this wine with Thai cuisines, poultry in spicy sauces, sweet & sour pork or game would also be delicious accompaniments.

Bridge Street Social

July '24 WINE FAM

LUCASHOF 'QBA' PFALZ RIESLING – Pfalz, Germany (2022)

Weingut Lucashof is situated in the village of Forst, home to some of the most prestigious vineyard sites in Germany's renowned Pfalz region. These vineyards lie on the gentle slopes of the Palatine Hills overlooking the Rhine River. Lucashof Estate winery was established over a half century ago by the Lucas family. Counted among the best producers in the entire Pfalz, the winery has vineyard holdings in some of the region's best known sites, including Forster Ungeheuer, Forster Pechstein and Forster Musenhang. Brothers Klaus and Hans Lucas employ environmentally sound viticultural techniques. They avoid herbicides, utilize only organic fertilizers, and sow various grasses in the vineyard rows. In the cellar, the philosophy is to minimize intervention at every step of the winemaking process.

This riesling is a dry, crisp, and rich Riesling wine. It has aromas of tropical fruit, such as pineapple and mango, and a round mouthfeel with good acidity. Some say that the wine also has notes of fresh peach and minerals. It might remind you of a pinot grigio.

Bridge Street Social

July '24 WINE FAM

SCHLOSSKELLEREI GOBELSBURG KAMPTAL RIESLING - Kamptal, Austria (2021)

As one of the oldest wineries in Austria, Schloss Gobelsburg has several historical vineyard sites around the castle. Every site has its specialties and particularities with different soil and micro-climatic conditions. From the sun-exposed terraces on Zöbinger Heiligenstein and the Gaisberg mountain to the extensive garden facilities around Gobelsburg castle, the vines are subjected to a wide range of conditions. In accordance with their respective potential, the best possible development conditions are established for every grape variety.

At Schloss Gobelsburg, ecological winegrowing is not just simply en vogue at the moment. The monks of the Zwettl Monastery, who managed the winery until 1995, used organic fertilizer, abstained from employing herbicides, and aimed to reduce the use of plant protectants.

In 1996, the Schloss Gobelsburg Winery was granted membership into the renowned Verein der Österreichischen Traditionsweingüter (Association of Austrian Traditional Wineries). This wine is grown in the Kamptal appellation which in a sentence: Soft hills, terraced vineyards and the cool winds traveling down the river Kamp stand for the finesse and cool elegance in these wines. In order to be a representative of the whole Danube appellation KAMPTAL, grapes are sourced from terraced vineyards in the lower part of the valley, as well as from the upper and higher altitude parts of it, the first bringing the maturity, whereas the latter add the freshness and vitality in this wine.

Delicate and firm, offering a floral caste, with tropical notes of guava and baked pineapple, underscored by juicy acidity and slight textural grip. This wine is well balanced, showing complexity and focus on the finish.

Bridge Street Social

July '24 WINE FAM

DOMAINE WEINBACH RIESLING - Alsace, France (2021)

At the foot of the majestic Schlossberg hill, in a setting of vines and roses, the Domaine Weinbach "wine stream", named after the small stream that crosses it, was built in 1612 by the Capuchin monks.

Sold as national property during the French Revolution, the Estate was acquired in 1898 by the Faller brothers who passed it on to their son and nephew Théo. A major figure in the Alsatian vineyard and ardent promoter of its recognition as an Appellation d'Origine Contrôlée, Théo Faller worked for the quality of Alsace wines and the development of their incomparable terroirs and grape varieties. In love with his property, he developed, expanded and embellished it.

From 1979, his wife Colette and his daughters Catherine and Laurence have demonstrated the same passion for the great wines of Alsace and the same unwavering commitment to quality.

Since 2016, Catherine Faller has been running the Domaine with her sons Eddy and Théo.

Delightful at the nose with aromas of white blossoms and notes of lime. Shows a fine, delicate entry and a nice concentration mid-palate. Offers a wonderful combination of crisp, ripe acidity and a fine minerality. Juicy with a long lingering finish.

This Riesling is very flexible food wise and pairs beautifully with any steamed shellfish, linguine alle vongole, crayfish salad and grilled fish drizzled with lime. Also pair well with goat cheeses.