

# Bridge Street Social

January '25 WINE FAM

Happy New Year fam!

Can you believe how fast 2024 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. 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.

This edition is a love letter to Pinot Noir. Pinot Noir is generally a cooler climate grape but grows throughout the world. Some of the best and most sought after wines in the world come from Burgundy (the "home of pinot noir"). Sonoma, Willamette, Germany, Austria, Italy, Australia/New Zealand all produce top notch pinot. We choose to bring you Sonoma, Burgundy, Austria, and Italy for you. Diverse are all four but there is a definite common bond as well. Cheers!

There are some real stand-out wines planned for the 2025 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  
owner/executive chef

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Failla - Sonoma Coast, California

**Lola** (2022)

While the history of Failla (pronounced FAY-LA) is short, it is not without its complexities - founded by Ehren Jordan, their first vintage release was as Failla-Jordan in 1998. That year, Failla's first release of Alban Vineyard Viognier (Edna Valley) and Que Syrah Syrah (Sonoma Coast) coincided with planting the first blocks at our Estate Vineyard in Cazadero.

Ehren loves to experiment with his favorite varietals, coaxing out their various incarnations from different climates (cool, cooler, and coolest), soil types, and rootstock.

Ehren's viticultural training in France greatly influences his farming and winemaking choices. Their eleven acres of Estate vineyards today produce Syrah, Chardonnay, and Pinot Noir that capture the essence of California's coolest regions.

Only five cases of Lola made its way to our state....we grabbed three of them for you, so enjoy this limited and special Sonoma Coast pinot noir!

**Lola**, affectionately named after Ehren's first of 3 four-legged lieutenants, never disappoints. Pretty, floral, and understated, its savory elements round out its elegance. Drink now through 2030.

If you do want a food pairing this wine would be excellent with sushi/nigiri or miso marinated black cod.

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Kellerei St. Pauls – Suditrol DOC, Alto Adige, Italy  
Luzia (2022)

In 1907, a love for wine and their dedication to winegrowing prompted thirty-six farmers from St. Pauls, Missian, Eppan-Berg and Unterrain to take a joint step towards the future by founding the St. Pauls wine cooperative.

Flexibility was paramount in the first years of the cooperative as, until the completion of the new building, the grape harvest would be stored with private winegrowers as well as in the rented cellar space of the “Schwarzer Adler” inn. The originators finally managed to obtain two superimposed cellars, a fermenting cellar and a workroom, an office and an apartment for the use of the cellar master. Within a few years a further thirty members joined the pioneers in St. Pauls and the cellars were equipped with what was the latest machinery for the time. Dedication and passion were joined by quality as a new guiding principle. The following decades saw a growth not only in membership but also in the quantity of the grapes delivered and stored. This convivial winemaking community today has over 200 farming members and at least two dozen employees, who collectively live their love for wine each day.

Luzia is a luminous, deep Blauburgunder (Pinot Nero) that pays homage to the Roman villa whose remains still stand above the Luzia vines today. Multifaceted aroma spectrum of small red berries such as wild berries and currants but also raspberries and cherries, filigree floral and herbal. Elegant in the drink with a supple tannin structure and a fine spicy-fruity long finish.

This will pair well with pasta (red sauce, herby brown butter, or ragus), light meat or mushroom dishes and aged cheeses.

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Johanneshof Reinisch – Thermenregion, Austria

**Pinot Noir (2021)**

Started in 1923, Johanneshof Reinisch is a 40 Hectare estate, in the village of Tattendorf, located in Thermenregion. Thermenregion is “the end of the alps”, a DAC region in Austria, south of Vienna. Today, the estate is run by the fourth generation of the family. The Johanneshof sits in a strikingly beautiful valley. This is a region with marked differences in climate and soil between valley floor and hillside vineyards, which rise over 350 meters above sea level. These are some of the most striking red wines that we’ve tasted from Austria and offer a completely different and complementary character to the excellent red wines from Burgenland and Carnuntum, where Blaufränkisch and Zweigelt are the major players.

Whenever we talk about “old-world” Pinot Noir, we immediately think of Burgundy. While these wines have some kinship with Burgundy in terms of flavor, the texture and appeal of the wines are unique. They are not stand-ins for great Burgundy but are excellent wines with their own character, expressing their place clearly. Like all great wines of the world, there is nothing quite like them.

Fragrant, freshly picked strawberries and ripe, juice-emitting raspberries greet your nose. Inviting and juicy with a smoky intrigue, the palate is just as fresh but the red berry character is joined by an earthy, mineral undertone that makes this equally as serious as it is playful. We can’t believe how much wine you get for your buck here, the structure of this Austrian Pinot Noir stands up to many village Burgundy wines, for which you'd pay considerably higher prices.

A perfect wine for game, this would pair perfectly with roast veal or pheasant, or something earthy like a porcini mushroom pasta or risotto would be a treat.

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Domaine Moutard – Bourgogne, France

Pinot Noir (2023)

Lucien Moutard was from a family in Polisy, Côte-des-Bar. He inherited the art of cultivating the local land from his father Paul. He started to make Champagne in 1952. He eventually created a regional union in Aube protecting the Champagne designation. He loved and defended the Côte-des-Bar terroir and its protected designation area. Then in 2004, the Moutard family acquired an estate in Burgundy, Chablis and Grand Auxerrois, called Domaine Moutard-Diligent. They have been making fabulous pinot noir and chardonnay from that date onwards.

This classic Burgundian Pinot is an easy-drinking delight — with nice acidity, grippy tannins, and palate of wild cherries & strawberries with a hint of white pepper overlaying its earthy, mineral core. Grapes are from 25 year old vines in Chablis and Tonnerrois. This would pair well with bbq chicken, seared tuna, and salmon.