

Recaredo Terrers Brut Nature 2015

Penedès. It's as fun to say as the wine it produces is to drink. This region of northeastern Spain, with its sandy, loamy soils, is known for creating Cava, the sparkling wine of Spain. The Recaredo family has been making wine here since 1924, and are one of the favorites of the staff here at BSS. Their family owned lands are in Corpinnat, a small subsection of Penedès, and that land creates a distinctive wine that is not replicated anywhere else in the world. They use 100% indigenous grapes to create incredible wines that evoke the land they come from, and a classic winemaking style that few have the patience to practice today.

In modern winemaking, a great deal of wine can be made industrially using steel tanks and faster production methods to get out as much juice as possible, as quickly as possible. Recaredo doesn't do that. In fact, all of their wines age a *minimum* of 30 months. Their process is one that really stresses the nuances of the grapes and tries to extract as much of the essence of the land, the terroir, as possible.

This particular wine is a superb example of that. Made from 58% Xarel-lo, 32% Macabeo, and 10% Parellada, the three traditional grapes of Cava, the wine spends 38 months on the lees, extracting an immense amount of flavor while still remaining really crisp acidity. It is a bone dry wine, with absolutely no sugar added for sweetness, and it just sings. We were very lucky to be able to bring you this wine during this year in particular, and hope you enjoy it as much as we do!

Food Pairing:

The nose on this wine shows some vineyard fruit along with a blossomy air....followed by a little sea air. The palate shows some citrus and salty minerality....while being extremely dry.

I think this combination will help this cava pair very well with seafood, in particular a ceviche that is fruity (as opposed to spicy).

1 1/2 lbs. fresh fish filets (Any firm white fish would do. Mahi-mahi would be perfect)

1 cup passion fruit juice

1/2 cup fresh lime juice

1 red onion, sliced thin

3 green onions, minced

Sea salt to taste

3.5 oz bag crispy onions (Think salad topping onions)

Cut the filets into 1" cubes. Place in a glass bowl, and add the onions. Combine the lime and passion fruit juice in a separate mixing bowl. Pour the juices over the fish. Salt lightly with sea salt, and allow to marinate in the refrigerator for 20-30 minutes (make sure to not marinate longer than this as the fish will become rubbery and dense if left in the acid for much longer). Serve immediately with crispy onions on the side for garnish.

2019 Chateau Vessiere Le Mas de Vessiere

Simple and delicious southern French red wine. The French have a way, don't they? This winemaker sure does. A blend of 75% Carmenere and 25% Grenache, produced in the Languedoc-Roussillon region, really makes for a delightful experience. The majority Carmenere grape flourishes in warmth and sunshine, and it's captured wonderfully in this bottle.

Look into your glass and notice vivid glints of purple, surrounded by the rich ruby red color. The nose is ripe with raspberry, black currant, and cherry. The smaller amount of Grenache grapes make itself known with a subtle tobacco undertone. Upon your initial sip, ripe raspberry and strawberry seed happily greet. More sips discover black cherry, anis, and faint cinnamon.

Bountiful ripe fruit with just enough earthiness, is what we call a perfect everyday red wine. There's enough acidity and texture (tannin) to pair with a multitude of foods. No need to decant or store - drink tonight!

Food Pairing:

The smokey tobacco notes along with the present tannins make this a perfect wine for some roasted meat...even one of those pre-roasted chickens from Costco! I'd go a little out of the box and go with roasted chicken and pair it with a chimichurri or salsa verde (italian version). This simple pairing would turn any weeknight meal into a meal to remember.

2016 Grimaldi Luigino Manzola Barbaresco

Yep, we're at it again! Another winner from Piedmont, Italy. This Northwestern wine region treats its treasured grape, nebbiolo, better than anywhere else on earth. It's no surprise we're BIG fans of this BIG grape, and the care this producer takes with this prized fruit. "I prefer my wines to keep the characteristics of the grapes from which they come, rather than the wood in which they have been aged" - Luigino Grimaldi. This producer gives maximum respect to this wine's Nebbiolo grape.

Barbaresco is a very small, world-renowned region that produces this striking wine. And the soil (mainly limestone, clay, and spots of sand) of the famed Manzola vineyard, with its 40+ yr old vines dug deep in southwest facing slopes, produce some awesome Nebbiolo grapes. Aging lasts at least 9 months in large Slovenian oak barrels, (avoiding too much invasive influence from the wood) and another 17 months in the bottle. The result, a medium-bodied, ultra food-friendly, big personality, dry, full-flavored, mesmerizing and unforgettable Italian wine drinking experience.

This old world rendition of a classic can easily rest another 5 or more years. But with the right food, it can be fully appreciated now.

Food Pairing:

Barbaresco is a bold wine and needs to be paired with dishes with an equal boldness. Subtle flavored dishes will be overwhelmed. A bit of a zag on this pairing might be a cheese plate. Think old, strong cheeses (parmesan or aged cheddar) along with blue cheeses (gorgonzola) and rich flavored cheeses (fontina, taleggio).

2017 Quinta do Paral Tinto

Tinto means tinted, or stained/dyed. Originating from the Latin word *tinctus*, and for the wine world in general, means 'red wine' in Spanish terms. The Portugese are making some fun, interesting and smackingly delicious *vino tinto* these days. Portugese red wine is what we're drinking today! Specifically from the Alentejano region.

Portugal meets France. Two native Portugese grapes; Touriga Nacional and Toriga Franca, are blended with two native French grapes; Petite Syrah and Petit Verdot. Each comprise 25% of the juice. And what a pleasing juice this is. This specific 4-grape blend, all in equal measure, was a pleasant surprise upon first taste last month.

The bouquet opens with soft plum, ripe blackberry, black currant, and fresh blueberry, with welcoming vanilla toward the end, compliments of oak aging. These aromas accurately translate into what you taste, delivering twice the pleasure. There's also some leather and light spice in the finish. Held against the light, the dense red/purple hue is almost opaque, (these two French grapes will do that). The body is smooth, soft, and fuller than you'd think, without being filling. The level of acid in this wine lends itself to match with a heap of delightful and possibly adventurous foods. Want more Spanish red wine? Just say 'tinto, por favor'.

Food Pairing:

I find this wine to be the perfect "let's put some ribeye's on the grill and drink red wine" pairing. So do that.