

Bridge Street Social

May '25 WINE FAM

Happy Spring!

We venture out of the known world of grapes this time around. This four pack will hopefully open your eyes and palate to grapes outside of those noble grapes (ie, Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc and Riesling). We showcase trousseau, trousseau gris, hondarrabi zuri, and susumaniello. Fun, interesting, and tasty wines. Cheers!

There are some real stand-out wines planned for the 2025 releases, with some fun wine dinners (BOS Wines, and FAILLA!) 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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Masseria Li Veli – Salento IGT, Puglia, Italy

Askos Susumaniello (2022)

In the late 19th century, a renowned Italian marquis built Masseria Li Veli on top of the ruins of a medieval structure, to serve as a cellar in the Puglia region of Italy. A century later, in 1999, the Falvo family, who already had 40 years established in the wine business. Purchased and restored Li Veli, to bring new life and honor the traditions of the ancient vines of the Puglia region.

One of their projects, Askos, does just that. It is the name dedicated to the research and preservation of the local and native varietals. Using only grapes grown using traditional methods. That same name is the word you see on the bottle in Greek. Askos means decanter, and better explains the picture above it of a Greek decanter dating back to the first century B.C.

So now let me introduce you to Susumaniello. An ancient Italian red grape variety, particularly associated with southern Italy, predominantly puglia, where Masseria Li Veli resides.

Susumaniello is one of the rarest wine grapes, due to its limited cultivation, and what makes this wine so special and exciting.

I cracked this beauty open and after some decanting, was met with the lovely aroma of blackberry/raspberry pie, currant, oak, and a little barnyard funk in the background. After letting it sit awhile, tasting and coming back to it, I also picked up a touch of iron.

Once I dove right in, I was surprised to find it was lighter and more delicate on the pallet than I was expecting. Still full bodied, but not heavy. Medium tannins. The raspberry, currant, and oak come through, as well as some cocoa, leather and vanilla pipe tobacco, which isn't surprising as this wine goes through

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an aging process in French oak vats. As it opens up, the fruit profile might lean towards stewed or jammy fruits.

Which means I couldn't help thinking how well this wine would pair with an array of meats and cheeses, especially prosciutto, salami, manchego, brie, and really anything you would enjoy on a charcuterie board. But as I kept drinking I could see this going perfectly with a rustic ham and potato dish, or a pork ribeye. A fresh fruit dessert, such as strawberry shortcake, or chocolate covered strawberries. Or something as simple as a peanut butter and jelly sandwich.

Although it's grippier than your average picnic wine, I would be so bold to say, this would be such a fun and enjoyable addition to a 4th of July celebration, with some grilled meats, potato salad, and sunshine.

This is a wine you can easily serve for any holiday occasion. Bring to a dinner party. Take on a picnic, or cellar and save it for down the road, as I believe it would age quite well.

As for me, I'm excited to bring this one to a yearly peach party this summer, and share it with some friends.

I hope you enjoy it.

Cin Cin!

Samantha Robbe, Hospitality Lead

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Ameztoi – Getariako Txakolina, Getaria, Spain
“Unicus” Txakoli Sparkling

This sparkling wine comes to you from Basque Country, an autonomous community in Northwest Spain. A popular style of wine produced in this region is called Txakoli (pronounced cha-ko-lee), a slightly sparkling, dry style of wine known for its high acidity and low alcohol content.....and a staff favorite!!! The Ameztoi winery where this bottle is produced is situated right on the coast, overlooking the beautiful Cantabrian Sea, where the coastal climate has a large impact on the grapes that are grown there. Made from 100% Hondarrabi Zuri (a unique grape native to Basque), this wine is made using the classic champenoise method, fermented in stainless steel vats, and sees some time in oak as well. Presenting colors of light yellow with very slight shades of green, this particular bottle is bright and elegant. Primary tasting notes also include layered flavors of honey and white flowers, with some slight minerality on the finish. A wide range of fruit flavors are present as well, with citrus flavors such as lemon peel being the most recognizable. Fine and persistent bubbles are integrated throughout, lending an effervescence on the palate that is light and refreshing. The high acidity leads to a dry, crisp, and clean finish to the wine. These bubbles would pair well with lighter foods, to match the light style of the wine itself. Small hors d'oeuvres, pastries, and canapes would work well. Seafood dishes such as salmon tartare, shrimp ceviche, white fish, crab, and oysters would also be a fine accompaniment to this wine. Or, this sparkling wine is light and fresh enough to be enjoyed by itself on the patio during a hot summer's day.

Ben

Your bartender and fledgling sommelier

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Jolie-Laide - Russian River Valley AVA, Sonoma County, California
Fanucchi-Wood Road Trousseau Gris (2023)

Trousseau Gris is a mutated varietal of the red grape varietal "Trousseau", both of which originated from Jura, France. Trousseau Gris—also known across the US as "Gray Riesling"—was once a varietal that has been widely planted in California vineyards, but has since seen a dramatically sharp decline of growth and sales since the 1980s. Nowadays, a few of the main areas this grape is grown in is in the native land of Jura, France, as well as California—which is where our particular bottle comes from.

Jolie-Laide is set in Sonoma County, California, as part of the Russian River Valley AVA more typically known for the large amount of acreage cultivating Chardonnay, Pinot Noir, and Zinfandel varietals. The winery itself began as a duo project in 2010 by the pair Jenny and Scott Schultz—co-owners, operators, and co-winemakers. This vineyard is set apart from the "sit-and-sip" style of a more typical tasting room; they refer to themselves as "...working winery, so think tanks and barrels, not a fancy tasting room with couches and chandeliers." (1) The name "Jolie-Laide" itself is likely a reference to the uncommon French phrase that translates roughly to "pretty-ugly", or perhaps a more apt translation of "unconventionally attractive". Indeed, there is little to see on their social media pages, and their main website is dry and spartan; the most striking image is the very first one, which upon visiting the website, the viewer is greeted with a photograph of the duo behind Jolie-Laide standing in front of a field of weeds and trees in the far background, as the sun sets in the lower-right corner of the image. Simple, yet true to the name "Jolie-Laide".

The vinification practices behind Jolie-Laide are simple, with as little intervention as possible. Grapes are left as a whole cluster when harvested, crushed by foot, and left to macerate for three days before being pressed and set to naturally ferment in stainless steel and neutral-oak puncheons. After fermentation has finished, the wine is racked off the lees and transferred to neutral-oak puncheons for aging. The resulting wine is a crystal-clear, shining and truly gorgeous wine, with a complex and floral bouquet, and a striking-yet-delicate set of flavors.

The wine is presented in a dull-brown bottle with an...unusual appearance of what appears to be a young girl in make-up, wrapped in an orange cloak. Upon the first pour, the wine can be observed as a beautiful collage of colors, blending together topaz-yellow and rose-gold into a brilliant,

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shining juice. The color isn't incredibly saturated, but it is vibrant nonetheless; the wine simply shines, as might a burnished piece of jewelry does in the right light. The bouquet is also similarly beautiful, with distinct floral notes of honeysuckle, orange blossom and a touch of lemongrass; the fruitiness of peaches, nectarines, golden crisp apples, and sweet and spiced pears; and the ever slightest touch of the heady alcoholic heat behind a spirit like brandy, along with the cooked apple and orange typical of many brandies. This Trousseau Gris also has a notable nose of both honeydew and muskmelon, adding to a rounded "sweet" suggestion.

The flavors of this wine are much the same as the nose, beginning with the lighter and more floral notes, leading into the bright and "sweeter" fruits like the honeydew and muskmelon, and finally sliding into the slightly sliced and peppery notes of the nectarine and pear, all with the headiness of the brandy-esque heat. The wine is smooth on the tongue, with little acid and only a touch of tannic structure to hold the wine together. Anyone enjoying this wine should note that this Trousseau Gris is incredibly delicate and frustratingly fickle; even just a touch of the wrong flavor pairing can cause the gentle floral notes—or even the heady, spiced fruit notes—to fade to sour fruit, or simply disappear altogether. This is not a hefty wine that can stand up to large, robust flavors or lots of rich, fatty, creamy flavors. This Trousseau Gris demands perhaps a light charcuterie board of slightly creamy cheeses and fresh fruits, such as strawberries, blueberries and raspberries. I personally recommend having this wine as a substitute for a typical breakfast rosé, and pairing it with foods such as jam on toast, breakfast potatoes, eggs seasoned with herbs and just a bit of goat cheese, and perhaps a bit of oven-roasted chicken sausage.

This was a delightful wine to research and taste. I personally find the dichotomous nature of Jolie-Laide and all of their practices to be well executed, visible in everything from their "work-forward" winery to their ugly, plain brown bottle housing a brilliant, delicate wine. Please enjoy every sip of this unconventionally beautiful wine.

Remy

Your resident somm and barkeep star

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Failla - Russian River Valley AVA, Sonoma County, California
Olivet Ranch Trousseau (2023)

We have become smitten with the wines from Failla. This trousseau being our second wine from them this year. There were only 6 cases of this wine brought into Michigan and we secured four of them!

Failla Wines, founded by winemaker Ehren Jordan, has been promoting cool-climate varietals and single-vineyard expression for over 25 years. Ehren brings a thoughtful, minimalist approach to winemaking—organic farming, native yeast fermentations, and low intervention in the cellar are all part of the Failla philosophy. Though best known for Pinot Noir and Chardonnay, Failla's work with lesser-known grapes like Trousseau shows just how versatile and curious the winery's spirit really is.

Trousseau is not a household name, but it's been quietly thriving for centuries in the Jura region of eastern France. Known there for its delicate, fragrant profile, Trousseau has also found its way to Portugal (under the name "Bastardo"), where it plays a small role in some fortified wines. In California, it's still relatively rare, but a few pioneering winemakers have seen its potential in cooler microclimates.

What makes Trousseau special? Think Pinot Noir's elegant cousin with a bit more earth and spice. It's light in color, low in tannin, and bright in acidity, making it incredibly versatile at the table. The fruit for this Trousseau comes from Olivet Ranch, located in the heart of the Russian River Valley—a region renowned for its foggy mornings, long growing season, and well-draining soils. The cool climate allows grapes like Trousseau to ripen slowly, preserving freshness and aromatics.

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The 2023 vintage saw a mild growing season with steady conditions—ideal for developing nuance and balance in more delicate varieties like this one. This wine pours a pale ruby in the glass— but don't let the lighter color fool you. What it lacks in weight, it makes up for in personality. On the nose, you'll find a lively bouquet of wild strawberry, dried cranberry, rose petals, and a faint herbal edge—think thyme or savory. A bit of forest floor and citrus peel add complexity. On the palate, the wine is bright and energetic, with red currant, pomegranate, and subtle earthy notes leading the way. There's a fine, barely-there tannic structure that gives it grip without heaviness, and the acidity is mouthwatering, inviting sip after sip. As it opens up, a hint of spice—white pepper and fennel seed—emerges on the finish, which is surprisingly long for such a graceful wine.

Trousseau shines when paired with food. Its natural acidity and subtle earthiness make it incredibly flexible. I'd recommend trying it with: Duck breast with cherry or berry glaze, mushroom risotto or truffle pasta, grilled salmon or tuna, herb-roasted chicken, charcuterie and cheese boards (especially aged goat cheese or pork pâté). It also handles vegetarian dishes beautifully—miso-glazed eggplant or a beet and citrus salad with a bracingly acidic vinaigrette would pair well.

The 2023 Failla Trousseau is expressive, easy to drink, and full of charm, with enough structure and nuance to appeal to more serious palates as well. We recommend serving it slightly chilled, around 55°F, and enjoying it within the next 2-3 years to appreciate its youthful vibrancy.

Cheers to new favorites!

Rae – supreme barkeep and sommelier