

BSS Wine Fam March 2022

Pecchenino “Psea” Metodo Classico 2016

This wine was directly imported from Italy for BSS. Only 7 six-packs made it to Michigan and it is all for us. Very special juice in these bottles.

If ‘Italian Champagne’ were a real term, then you’re drinking Italian champagne. Of course, champagne can only come from the Champagne region of France. And only the really good stuff is vintage dated, (yours is 2016). This Pecchenino you’re holding is made in the exact same way. Carefully harvested, hand stored & tended (tedious steps), and left to rest (age) in oak barrels (barriques). Alta Langa is a highly-revered and very small wine region, located in Piedmont.

The name Psea refers to the locality “Pezzea” of the Alta Langa, where there are the beautiful vineyards of prized chardonnay and pinot noir grapes. This wine is comprised of 70% chardonnay and 30% pinot noir.

Upon raising the glass (we recommend a normal white wine glass) to your nose, you’ll experience complex notes of bread crust, yeast, hazelnut and buttered pastries, accompanied by pressed wildflowers. The following flavors you’ll most likely catch are; Bosch pear, brioche, lemon curd, fresh key lime, and a hint of pie crust. The mouthfeel is structured, fresh, zesty, and savory (a bit creamy).

This gorgeous wine has zero added sugar, that’s what the ‘pas dose’ means on the front label. If you’re curious to learn more about the Metodo Classico way of making sparkling wine, go to: italianwine.guide/the-dictionary/metodo-classico

Feel free to pair this wine with basically anything other than spicy dishes. The high acid in this wine will exacerbate the food’s spice level - not good. Think salty, rich, and fatty foods. If you’ve never had bubbles and bbq, go for it! Fried chicken is a dead-ringer. Raw oysters, aged funky cheese, creamy bisques... You get the pictures. Cheers!

Stolpman “La Cuadrilla” Ballard Canyon 2020

We here at BSS had the pleasure of having one of the owners, Pete Stolpman, head-up a wine dinner a few years ago. Pete is a fun, dynamic guy. And it's no surprise, so are his family's wines. The Stolpman vineyards, hidden in the hills of California's Central Coast, on a rare limestone outcropping & unobstructed from the Pacific Ocean wind, produce some fantastic grapes. Their conscientious and unwavering dry farming techniques ensure their wines express the true flavors of the land (terroir) with little manipulation. Without the use of irrigated water, the vines are forced to dig deeper through the limestone until they hit a water table. The grapes that are produced are much smaller than average, but HIGHLY concentrated in flavor and expression.

This wine is special, in that the winery allows the vineyard manager, Ruben Solorzano, and his “La Cuadrilla” (The Crew) to plant, tend, and harvest a certain section of the vineyard to produce this wine. 100% of the proceeds from this endeavor are shared with the entire crew, maintaining Stolpman's dedication to sustainable year-round employment, rather than reliance on transient migrant labor. The Crew truly enjoys ALL the fruits of their labor.

We're confident you'll also thoroughly enjoy this fun and dynamic wine. The blend is mainly syrah grapes, with equal parts grenache and sangiovese. The aroma is fantastically unique, with charred pomegranate, rose petals, and stewed strawberries. Flavors of dark plum, ripe Bing cherry, mint leaves (or maybe tomato leaf, thanks to the small addition of sangiovese grapes) dark baker's chocolate, and black peppercorn. This wine is fresh, fruity, and smooth as silk. Drink now, or lay down for a few years to enjoy a richer and fuller expression.

Brennfleck Sulzfelder Maustal Riesling Kabinett Trocken 2015

Brennfleck winery is located in Franken, in the center of southern Germany, on the Main River. Most riesling wines come from the western part of Germany, so this selection is a break from the norm.

Pale straw yellow in color, with blooming aromas of peach and apricot, finishing with flavors of (also) peach, apricot, and citrus zest. The body is lively and acidic.

Rieslings are famous for their aging capability. This one is already 7 yrs old, so she's perfect to drink now. The 13.5% abv (most rieslings hover around 10% abv) is well-suited for cooler springtime weather and heartier foods.

La Bioca Barbera D'Alba Superiore 2018

This is the 2nd selection from this 4-pack that comes from Piedmont, Italy, but it's red. Piedmont produces so many fantastic wines, we could furnish hundreds, thousands, and still not run out! This one hails from the Alba region, located in the center of southern Piedmont.

The color is a beautiful rustic ruby color, with a pale salmon rim. The aroma is full, with organic earth, (tilled soil, mushroom) and dark ripe fruit. The flavor excites with crab apple, stewed sour cherry, rhubarb, and granite.

We here at BSS think of barbera wine, as a fun Tuesday night type of wine. Meaning, you can pair it with most anything, (BSS leftovers, even!) or drink it solo. THIS one is taken-up a notch, due to its 'Superiore' designation. Wood aging takes place, and a bit of Nebbiolo grapes (10-15%) are blended with the majority Barbera grapes, creating depth and structure. Now we have a sturdy Italian red that can easily be the spotlight of any thoughtful meal.