

Bridge Street Social

May '22 WINE FAM

Hello fam,

Greetings with hopes that you and yours are doing great. It's been so good seeing your beautiful faces more and more lately. We're over-the-top thankful for your friendship patronage. And thank you for telling your friends/family about the 'wine fam'. We're still offering a \$75 dine-in gift certificate for any referrals that join the fam, so keep 'em coming :)

Also, FACEBOOK. Yes, we're hoping to get more and more of you to start a conversation about the wines in these fun 4-packs, your food pairings, and anything else you'd like us to know. It's a private group, so no worries about potential lurkers. You'll be prompted to ask to join, and we'll make sure you're confirmed.

'bsswinefam' is the name of our private FB group.

Now for this installment for May...we're excited! As you might have already noticed, we try to find a crown jewel for the 4-pack, and boy did we ever! It's French. It's white. And it's remarkable. After numerous tastings the past 6 weeks, there was a standout from Italy that we couldn't pass on. The newly released 2020 west coast pinots are something to behold. And we're very pleased with our Oregon pick. And what's spring without rosé? Southern France is tough to ignore, so we didn't.

Thank you again for being a part of this wonderful fam. We're honored to have you!

Santé!

Joe Todd
general manager
certified somm - cms

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Château del la Font du Loup – CDP, France
Châteauneuf-du-Pape Blanc (2019)

Every Châteauneuf-du-Pape (CDP) wine we've offered in our wine fam has been red. Mostly because red is the most popular in general. But there's nothing 'general' about this white version. To the contrary, white CDPs are harder to find. And REALLY good ones are not easy to come by. That's why we're excited about this.

This winery holds a special place for us. Anne-Charlotte Melia, (husband: Laurent) hosted a scrumptious wine dinner here a few years ago, that some of you may remember. She's been back a couple times since to sample with with our team, and we're hopeful to have her back soon for wine dinner #2.

There are 4 (all hand-picked) grapes used here; grenache, roussanne, clairette, and bourboulenc. The 4 grapes are essentially made into their own individual wine, (aged, cared for, etc.) then blended into this one wine just before bottling. This vintage blew our socks off.

The color is a vivid, light gold. You'll smell ultra-fresh melon & citrus notes; cantaloupe, nectarine, lemon zest, ripe yellow apple, and white flowers (lilies, perhaps?) and a kiss of honeysuckle. The flavors that follow not only mimic the aforementioned scents, but you should also probably taste lychee, white peach, and fennel.

Anne-Charlotte told us to drink this either now through 2026, or get adventurous and lay it down for 10 years. But I doubt any of us have the willpower.

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Bruni Maremma - Toscana, Italy
Poggio D'Elsa (2019)

You might recall our phrase, 'Tuesday night wine'? Well, that's what we've got here. Italy seems to hold the ace of spades for this category of wine. Simple. Balanced. Just enough earthiness. and, of course, delicious.

The name of this wine honors the winemaker's (Marco Bruni) mother, Elsa. To this day, Elsa remains the true heart and soul of the estate. And being from Toscana (Tuscany), no wine would be truly Tuscan without the sangiovese grape. This, blended with cabernet sauvignon (50/50), makes for a tasty bottle or vino. The vines burrow through loam and clay to produce fresh and vibrant juice. 70% of this juice is vinified in stainless steel, and the other 30% ages in new French oak barrels.

The color is ruby/purple with mostly ruby reflections. The tart cranberry scents greet your nose with a friendly tones of savory vanilla bean, plum, black cherry, and baking spices. The flavors of this 'Super Tuscan' reflect black currant, Spanish cedar, and aged tobacco. Wrap this all together, and you've got the perfect wine to pair with everything from a juicy burger, lasagna, bbq baby backs with roasted veggies, pizza, and smoked chicken wings. Basically most things.

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Anne Aime – Willamette Valley, Oregon
Two Estates Pinot Noir (2020)

Willamette Valley has majorly boomed in the past 10 years. Once a hidden gem, and now most wine geeks are calling it the new Napa. It's no mistake it's gotten so much positive attention, as some of the world's (yes, world's) most unique and elegant pinot noir wines derive from our beloved hazy-cloudy-cool Pacific Northwest.

With the horrible 2020 wildfires ravaging through a good amount of Napa Valley & Sonoma, some 18% of Western Oregon producers were affected. Thankfully, Anne Aime wasn't. They are fortunate to have some of Oregon's best sites, all of which are Salmon Safe and LIVE certified.

This pinot noir captures both freshness and real depth of fruit. Loads of personality are in this bottling, which consists of a barrel selection from two signature vineyard sites for Anne Aime, which are Twelve Oaks Estate (61%) and Anne Aime Estate (39%).

The color lies somewhere between translucent cranberry and under ripe raisin. Scents and deft flavors of stewed crabapple, Bing cherry, blackberry and currant wrapped in notes of both fresh orange peel and hints of black tea, dusty cinnamon and earth. It is graceful, elegant and restrained, with enough structure for long-term aging.

Feel free to pair this fine pinot noir with morel mushrooms (did anybody hunt & find any?) folded into fresh parm risotto, grilled pork (and trout), your favorite charcuterie, beer can chicken on the Weber, and even oysters Rockefeller.

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Calvet Henri Gaillard, Côtes de Provence, France
Rosé (2021)

All of us here at BSS could drink rosé everyday. Some do, but we'll leave the guessing to you. We'd be happier if we could drink THIS everyday though. Henri Gaillard's rosés sell out FAST. That's why we're happy to include one in this month's installment.

Why do they sell out so fast? One, they're incredibly balanced and over-the-top tasty. Second, not a lot is making its way into the U.S. this year. And lastly, this producer is well known around the world for producing some of the tastiest roses on the planet.

This dry and vibrant southern French rosé is made from 4 different grapes; Grenache, Cinsault, Carignan and Syrah. It means the balance is phenomenal. Everything you'd hope for in a warm-weather sipper (or pounder!).

The color is an attractively shimmering pink. Enticing on the nose with freshly cut florals, fine herbs and strawberry aromas. It's medium-bodied and fresh on the palate with red berry fruit, cherry, rhubarb, dried herbs and a fresh citrusy finish.

Chill and pair with grilled chicken, pork, or salmon. Alfresco salads, butcher boards and light bites. Or nothing. Just you and a patio/porch/garage/driveway.