

Bridge Street Social

July '25 WINE FAM

Summer is here!

This edition of selections stemmed from a German/Austrian winemaker presentation I attended in February. We spent some time with five winemakers and the usual offerings from those regions (Riesling, Gruner, Gewurztraminer, and a touch of Pinot), but the real stand out of the day was a Sauvignon Blanc from Von Winning. I was amazed at the terroir specific representation of the Sauvignon Blanc from Germany and it got me thinking about Sauv Blanc and how well it works in different terroirs...and specifically how it adapts so well to different regions. So, we started to build a grouping of wines for you.

Then, the Spicy Sauv Blanc trend hit (google "spicy sauvy b drink" if you want to know what I mean)...so I guess it was meant to be. We selected some wonderful Sauvignon Blanc from the three most well-regarded regions for the grape (Napa, New Zealand, and Sancerre) along with our German friend we made in February. We hope you enjoy it!

There are some real stand-out wines planned for the remainder of 2025 releases and a FAILLA wine dinner on the horizon! Being in the fam, you'll always get first dibs on wine dinner tickets.

Cheers!

Mike Luther
owner/executive chef

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Weingut Von Winning – Pfalz, Germany

Sauvignon Blanc 'I' (2019)

Weingut Von Winning, located in the Pfalz region of Germany, has been crafting exceptional wines since its founding in 1849. A founding member of the VDP (Verband Deutscher Prädikatsweingüter), The estate has gained acclaim for its innovative approach, particularly its use of oak barrels for white wines, including Sauvignon Blanc, and its commitment to organic and sustainable viticulture.

Von Winning's Sauvignon Blanc I is a blend of grapes fermented in both oak casks and stainless steel, distinguishing it from their Sauvignon Blanc II (stainless steel only) and Sauvignon Blanc 500 (selected from the best 500-liter barrels). The use of oak for Sauvignon Blanc adds a distinctive texture and depth, setting it apart from more conventional stainless-steel-fermented Sauvignon Blancs.

The 2019 Von Winning Sauvignon Blanc I is a captivating and unconventional expression of the grape, blending the herbaceous vibrancy of Sauvignon Blanc with subtle oak influence. On the nose, it offers a Sancerre-like bouquet of white and green fruits, with notes of juicy gooseberries, lime zest, and fine herbs like tarragon and dill, underscored by flinty minerality. When tasted at cooler temperatures, the wine leans toward crisp cucumber and herbaceous freshness, while warmer servings reveal a softer, more rounded profile with hints of apricot and cream. On the palate, it is medium-bodied with a silky texture, balancing pronounced acidity with a touch of "sweet" fruit—more herbal than vegetal, avoiding the brassica-like notes of some Sauvignon Blancs. The finish is stimulatingly salty, grippy, and mouthwatering, with a complexity that suggests white Bordeaux influences. This wine is refreshing yet sophisticated, pairing beautifully with asparagus, raw oysters, or grilled chicken.

The 2019 Von Winning Sauvignon Blanc I is a standout for those seeking a unique take on this classic grape. Its combination of organic viticulture, innovative oak use, and the distinctive Pfalz terroir results in a wine that is both vibrant and refined, offering a fresh alternative to more familiar Sauvignon Blancs from regions like New Zealand or the Loire Valley. With its elegant structure and versatile food-pairing potential, it's a must-try for adventurous wine enthusiasts.

-Mike

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Conn Creek – Napa Valley, California

Sauvignon Blanc (2019)

Conn Creek has been making wine for over 40 years. They are one of the wineries that helped establish Napa Valley's reputation as a fine wine growing region. Focusing and specializing in Cabernet Sauvignon and other Bordeaux varietals since 1973.

This is a crisp, refreshing, citrusy wine with some lovely tropical fruits. Secondarily, what stands out to me is the floral-notes that come through on the nose as well as the palette. I was surprised by the light honeysuckle on the nose to go along with those citrus notes, with some slight brioche and farm hay, that lead to a deeper honey flavor on the palette with some chamomile, earthy minerals and a touch of apple and vanilla as well; which makes some sense as 11% of the grapes see aging in french oak barrels. I would argue that this wine stands out simply because it has a richer, more interesting palette than you may think with your typical Sauv Blanc from the region.

You can't go wrong with seafood as a pairing, I would personally suggest pairing this wine with any seafood dish you would squeeze a lemon on top of, fish tacos, fried catfish, the catch of the day, the list goes on. The dry citrus notes will help pair with fattier dishes, like lamb meatballs, carnitas, or a pork chop.

This wine is a light, easy drinker. You can dig deep and take a moment to notice all the subtle nuances, but you can also just open her up on a beautiful summer day and enjoy without thinking too hard, and maybe that's what makes this a classic Sauvignon Blanc.

Cheers!

–Samantha Robbe

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Domaine Etienne Daulny - Sancerre, Loire Valley, France

Sancerre Reserve (2022)

We will collectively experience some variation of this journey called “life”. It is unlikely any two humans will traverse the exact same journey. Prospectively, each individual will likely develop a set of traits that make them unique—those likes and dislikes, memories and nostalgic feelings, make every single human a lovely, perfect creation. Even in my admittedly biased mind, I try to maintain that there is no “right” or “wrong” preference of food or drink tastes. And yet, I present to you my truly biased example of possibly the most perfect example of a Sauvignon Blanc wine. This is a 100% Sauvignon Blanc wine coming from Domaine Etienne Daulny, within the Sancerre wine subregion, which exists within the Loire Valley.

Upon opening the bottle, I was greeted by a lovely floral bouquet, punctuated with distinct notes of lemon, grass, white peach flowers, unripe pear, and, interestingly, musky melon. I also detected some further floral notes in the form of orange and apple blossoms, along with a bit of honeysuckle. There are also the typical inorganic notes to expect on the nose, including a punchy limestone funk. Upon first taste, I ride a wave of acid that quickly abates to a lovely dance of citrus fruit. Many of the same fruit and floral notes are present—notably the lemon and stone fruits—along with some quite bold freshly-squeezed lime flavors and an unexpectedly large amount of cantaloupe melon. Interestingly, I also detected a small bit of organic notes aside from the fresh-cut grass detected on the nose; freshly roasted coffee beans, fresh straw.

I paired this wine with a lovely dinner of baked herb-crusted salmon and various mixed steamed vegetables, and finished my meal full and incredibly pleased with the pairing. As a bright and acidic wine, this Réserve pairs well with baked fatty fish dishes including salmon or tuna, or even with roast birds. However, this is a relatively robust wine that I would encourage experimentation with.

You may not think this Domaine Daulny Réserve is the “best” of its kind, as it might fall short in some metric by any individual’s criteria. I do think, however, that this could possibly be the perfect high-bar example of a beautiful and palatable wine to enjoy with or without food. I hope you enjoy your time with this truly sophisticated wine.

Remy

Your resident somm & hospitality star

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Ant Moore – Marlborough, New Zealand

Estate Series Sauvignon Blanc (2024)

New Zealand has a reputation for producing some excellent Sauvignon Blanc, and has over 50,000 acres of Sauvignon Blanc grapes planted across the country. The hallmark region in New Zealand for these grapes is Marlborough, located on the northern part of the South Island, right off the coast. This region enjoys a maritime climate where clear skies and warm weather are offset by cooling ocean breezes, and vines ripen quickly to produce fruit-driven wine.

Ant Moore's Estate Series Sauvignon Blanc is a great example of a typical Marlborough Sauvignon Blanc. A lighter colored wine presenting shades of straw yellow with slight green hues gives way to ripe grapefruit and citrus on the nose. Secondary aromas of tropical fruits like passion fruit, nectarine, and some subtle pineapple can also be found. These tropical notes are also prominent on the palate, and are well balanced with hints of lime zest. While tart and citrusy up front, there are slight notes of dried herbs that lingers toward the end of the palate. This wine is light-bodied and has an incredible, mouth-watering amount of acid, creating a very dry wine with a clean, crisp finish.

This Sauvignon Blanc would be a great compliment to dishes with soft cheeses such as brie, camembert, feta, and especially goat cheese. This wine would also be a great accompaniment to seafood or shellfish dishes; a poached halibut with tomatoes and herbs immediately comes to mind. Grilled asparagus, grilled zucchini, or other grilled vegetable-based dishes would also make a delicious pairing. However, while this wine would pair nicely with many dishes, it would also make for a great porch sipper during these upcoming hot summer months.

Enjoy!

Ben