

Bridge Street Social

January '26 WINE FAM

Happy New Year fam!

2025 expired in a blink. Hopefully you were able to steal some time away and enjoy the fulfilling things in life. And I'm sure whilst enjoying said moments, you sipped and shared some memorable wines. Springtime sauvignon blanc. Summertime rosé. Cooler weather pinot noir. Wintertime Bordeaux. And everything in-between. It's such an honor and pleasure seeking out these special wines for you all. I hope you're loving them as much as I do.

This edition is an ode to Spain. We have loved wines from Spain for, well, ever. From Rioja to Valencia and Catalonia. Diverse are all four but there is a definite common bond as well. Cheers!

There are some real stand-out wines planned for the 2026 releases, along with a 10 year anniversary for us to celebrate in April! It's going to be a great year.

Cheers!

Mike Luther
owner/executive chef

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Alvaro Loza – DOC Rioja Alavesa, Spain

Alvaro Loza (2022) 95% Tempranillo, 5% Viura

There's a quiet revolution happening in Rioja, and winemaker Álvaro Loza is one of the names leading it. His 2022 Rioja is a beautiful example of what happens when tradition meets intention—when a region known for oak and age embraces purity, energy, and the character of its vineyards.

Sourced from organically farmed plots in Haro and Labastida, this wine blends mostly Tempranillo with a touch of Viura, fermented with some whole clusters to bring aromatic lift and tension. It's Rioja through a modern lens: vibrant, expressive, and deeply connected to the land.

In the Glass. The aromatics rise with clarity and confidence: Bright red cherry and currant. A subtle smoky, meaty note. Peppercorn, savory spice, and a whisper of menthol. Earthy undertones that ground the wine in place.

On the Palate. The wine is medium to full-bodied, driven by fresh red fruit and layered with savory nuance. Medium to medium-plus tannins give it shape without weight, and the whole-cluster component adds a gentle herbal edge. The finish is long, lifted, and quietly powerful.

This is Rioja built on precision rather than polish—more vineyard than barrel, more energy than ornament. This is a wine with presence.

Why We Love It. We're drawn to wines that tell a story, and this one speaks clearly. It reflects a region in motion, a winemaker with a point of view, and a vintage that brought both ripeness and restraint. It's the kind of bottle that invites conversation at the table and rewards a curious palate.

Pairing at the Table. Charred lamb chops with rosemary and smoked salt. Mushroom ragù over creamy polenta. Spanish chorizo with roasted peppers. Aged Manchego or Idiazabal.

It's versatile, expressive, and built for the kind of food we love to cook.

Enjoy. Drink now with a brief decant, or let it rest a couple of years to deepen and unfold. Either way, it's a bottle that captures the spirit of Rioja's next chapter—and we're thrilled to share it with you.

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Belondrade – La Seca, Valladolid, Castilla y Leon, Spain

Quinta Apolonia (2024) 100% Verdejo

A fresh chapter from Rueda's most visionary estate. Belondrade has long been the benchmark for serious, age-worthy Verdejo — wines that treat the grape with the same reverence Burgundy gives Chardonnay. Quinta Apolonia, their second wine, offers a different lens: youthful, vibrant, and immediate, yet unmistakably crafted with the same precision and quiet confidence that define the estate. The 2024 vintage is a blend of fruit from younger vines and a portion of the estate's flagship barrel-fermented Belondrade y Lurton. The result is a wine that marries freshness with depth — a Verdejo that feels both playful and profound.

In the Glass. White peach and pear. Fresh citrus zest — Meyer lemon, lime blossom. A subtle thread of fennel and anise. Hints of wet stone and cool minerality.

On the palate. The wine is medium-bodied, silky, and beautifully textured. The youthful portion brings energy and crispness, while the barrel-fermented component adds quiet richness and a gentle creaminess. Expect: Juicy orchard fruit at the core. A touch of salinity that lengthens the finish. Bright, linear acidity that keeps everything lifted. It's a wine that feels effortless — refreshing without being simple, polished without losing its sense of place.

Why We Love It. We're drawn to wines that balance craft and clarity, and Quinta Apolonia does exactly that. It shows Verdejo's potential beyond the everyday: aromatic, textural, and shaped by thoughtful winemaking rather than heavy-handed technique. It's the kind of bottle that disappears quickly at the table — not because it's light, but because it's so seamlessly drinkable.

Pairing at the Table. This Verdejo shines with dishes that echo its brightness and subtle texture: Crudo of white fish with citrus and olive oil. Spring pea risotto with mint and Parmigiano. Grilled artichokes with lemon aioli. Fresh chèvre with herbs and olive oil. It's especially beautiful with dishes that play in the Mediterranean or coastal Italian space — clean flavors, gentle herbs, and a little salt.

Enjoy. Drink now for its vibrancy, or hold a year or two to let the textural elements deepen. Either way, the 2024 Quinta Apolonia is a reminder that Verdejo, in the right hands, can be both refreshing and quietly profound.

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Alemany i Corrio – Vi de Garage, Penedes, Spain

Pas Curtei (2022) 60% Carinyena, 20% Merlot, 20% Cabernet Sauvignon

Penedès Power, Crafted with Heart and Intention. In the hills of Vilafranca del Penedès, partners Irene Alemany and Laurent Corrió have built something quietly extraordinary. Working from a modest cellar they partially built themselves, they've spent decades challenging expectations of what Penedès red wine can be — farming organically, rejecting high yields, and crafting wines that speak with clarity and conviction.

Pas Curtei, first made in 2003, was their attempt to create a wine of uncompromising quality at an accessible price point. Two decades later, the 2022 vintage shows just how far that vision has come.

In the Glass. This is a wine with presence — bold, structured, and unapologetically expressive. Black plum and ripe cherry. Dark spice, cocoa, and a whisper of cedar. A savory thread of earth and herbs. Subtle barrel tones from its 12-14 months in French oak aging.

On the palate. Pas Curtei is full-bodied, generous, and textural: A core of dark fruit wrapped in warm spice. Firm, youthful tannins that promise evolution. A long, powerful finish shaped by extended maceration (15-20 days) and careful élevage. It's a wine that feels both handcrafted and deeply rooted in place — a Bordeaux-influenced blend interpreted through the lens of Penedès.

Why We Love It. We're drawn to wines that balance soul and structure, and Pas Curtei does exactly that. It's bold without being brash, polished without losing its rustic charm. A commitment to organic farming and small-scale craftsmanship shows in every sip. This is the kind of bottle that sparks conversation.

Pairing at the Table. A richness and savory depth make it a natural partner for hearty, flavor-driven dishes: Braised short ribs with rosemary and garlic. Charred pork shoulder with smoked paprika. Wild mushroom and caramelized onion ragù. Aged sheep's milk cheeses. It's especially compelling with dishes that echo its earthy, dark-fruited character.

Enjoy. Drink now with a short decant to soften the tannins, or hold for 3-5 years to let the structure knit and the fruit deepen. The 2022 vintage is powerful, expressive, and built to evolve.

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Bodegas Arraez – Utiel-Requena, Spain

Vividor (2023) 100% Bobal

A Bold, Joyful Expression of Bobal from Utiel-Requena. Some wines wear their personality right on the label, and Vividor is one of them. From the irreverent, street-art-inspired design to the unapologetically juicy style, this bottle captures the spirit of Bodegas Arráez — a winery that has made its name by blending tradition with a rebellious, youthful energy.

Sourced from high-altitude clay-soiled vineyards in western Valencia, Vividor is 100% Bobal, the region's signature grape. The 2023 vintage sees a short *élevage* — four months in French and American oak — just enough to add shape and spice without muting the fruit.

In the Glass. Vividor is vibrant, expressive, and immediately charming: Fresh red fruit — cherry, raspberry, pomegranate. Floral notes that lift the aromatics. A subtle thread of balsamic and Mediterranean herbs. A deep garnet-violet color that hints at the wine's youthful intensity.

On the palate. The wine is wide, generous, and structured: Plush red fruit wrapped in gentle oak spice. A sense of volume and roundness that fills the mouth. Soft but present tannins that keep things grounded. A long, pleasant finish where fruit and wood come together seamlessly. This is Bobal in its most approachable, modern form — juicy, textured, and full of life.

Why We Love It. We're drawn to wines that bring people together, and Vividor is exactly that kind of bottle. It's expressive without being heavy, playful without being simple, and crafted with a clear sense of place. It's the kind of wine that disappears quickly at a table of friends — a crowd-pleaser with enough character to keep the wine geeks smiling.

Pairing at the Table. Vividor's fruit-forward style and gentle structure make it incredibly versatile: Grilled pork with smoked paprika. Patatas bravas with spicy aioli. Charred vegetables with romesco. Semi-cured cheeses like Murcia al Vino.

Enjoy. Drink now for its freshness and vibrancy. A slight chill brings out the fruit even more, making it a perfect bottle for casual dinners, tapas nights, or anything that calls for a wine with personality and charm.