

A Southern Wedding

Cava

Grapes: Macabeo, Parellada, Chardonnay

Region: Spain > Catalonia (near Barcelona)

This dry Spanish sparkler has a citrus base, rich mouth feel, and zesty acidity that will linger like the love in the air tonight. Enjoy this during our toast, with oysters, and the creamy mac & cheese.

Albarino

Grape: Albarino

Region: Spain > Rias Baixas (NW coast)

This maritime wine is the perfect match for anything that makes you think of the sea, or squeezing a lemon garnish. White flowers dance with saline, lemon/ lime, and orange peel on your palate, exiting the dance floor with a dry, crisp finish. Enjoy this fresh wine with oysters, shrimp & grits, and green beans.

(not your typical) Chardonnay

Grape: Chardonnay

Region: France > Burgundy

As beautiful as a Charleston sunset over a white gold wedding band, this nose of honey and dried fruit will pull you in. The majority (70%) of this French Burgundy is aged in stainless steel so don't expect the buttery oaky Chardonnay of days gone by. Your slice of lemon pound cake will beg for a sip of this wine.

Beaujolais

Grape: Gamay

Region: France > Burgundy

Move over Pinot Noir, there's a new delicate Southern Belle in town. A perfume of violets and cherries lead this wine down the aisle to an 'I do' of plums and strawberries. Like any Southern Belle -- it's still down to earth enough to pair with good old classic BBQ.

Crianza

Grape: Tempranillo

Region: Spain > Rioja

This cherry hued, medium bodied red, is leather and spice and everything nice. It's a match made in heaven (just like Thomas & Sara) for Paella, so grab those shrimp & grits. This Cowboy wine will also go great with a heap of Pork BBQ doused in vinegar sauce.

Cotes du Rhone

Grapes: Grenache, Syrah, Mourverde

Region: France > S. Rhone

A party isn't complete without Bohemian Rhapsody, and this earthy, funky, red brings the rich intensity we'd expect from any Queen*. Silky fine tannins, with a bit of spice, rounded out by red berries and black cherries. Spicy BBQ – you've met your match. * *The Brides fave wine*

After Work Event Wine Pairing

Wine 1 *Loved it* *Aight* *Not my bag~bottle*

Vaucher Pere & Fils (Winemakers)

Cremant de Bourgogne NV (Classification, NV = Non Vintage = a blend of different years grapes were harvested)

Chardonnay, Pinot Noir, Aligote (Grapes) – for reference Champagne is usually a blend of Chardonnay, Pinot Noir, and Pinot Meniere, so this is a very close expression

France (Country)

Burgundy (Region)

Bubbly White, Dry, Medium Bodied, Mineral, Crisp

Perfect with Oysters – or pop this bottle with a bucket of Fried Chicken for a match made in that high class/low life heaven! Dang close to a Champagne, but remember, we can only call a sparkling wine ‘Champagne’ if it’s from the very small region of Champagne in France.

Wine 2 *Loved it* *Aight* *Not my bag~bottle*

Terras Gauda (Winery/Vineyard)

O Rosal 2016 (Classification, Vintage = year grapes were harvested)

Albarino, Loureiro, Caino (Grapes) – This is mostly Albarino, and wines like this will be labeled as so as it is the ‘dominant’ grape

Spain (Country)

Galicia (Region)

Rias Baixas (Sub-Region) -- Best Albarinos in the world

White, Dry, Medium-Bodied, Mineral, Crisp as a \$100 bill

Pair with oysters, fish dishes, steamed mussels, thai food, or anything that makes you think of adding a lemon garnish!

Wine 3 *Loved it* *Aight* *Not my bag~bottle*

Channing Daughters (Winemakers) a personal favorite in New York for their ‘less is more’ approach – GO VISIT

Rosato di Cabernet Franc 2016 (Classification, Vintage)

Cabernet Franc (Grape) – Rose’ can be made from a wide variety of grapes, find out which one you love!

USA > New York >> Long Island >>> Bridgehampton

Rose, Dry, Light-Bodied, Mineral, Freshhhhhh as a mutha

This is my go to Lobster Roll wine. I also adore it with a summery strawberry rhubarb pie. Hell – it's Rose', drink it with everything!

Wine 4 ***[] Loved it*** ***[] Aight*** ***[] Not my bag~bottle***

Domaine la Terre de Lune (Winery/Vineyard)
Cotes du Rhone La Vie 2015 (Classification, Vintage)
Grenache, Syrah (Grapes)
France (Country)
Rhone (Region)
Cotes du Rhone (Sub-Region)

Red, Dry, Medium-Bodied, Fruity, Rich \$\$\$

Lively Rhone reds can really rise to any occasion, I recommend making this one of your go to wines to bring to a party. I adore the black pepper Grenache throws in the mix, paired with the juicy raspberry Syrah always shows up with.

Wine 5 ***[] Loved it*** ***[] Aight*** ***[] Not my bag~bottle***

Bodegas Corral (Winery/Vineyard)
Don Jacobo Rioja Reserva 2009 (Classification, Vintage)
Tempranillo, Garnacha (Grapes) – the 2 Spain is most renowned for
Spain (Country)
Rioja (Region)

Red, Dry, Medium-Bodied, Earthy, Rich

This is another 'little black dress', or 'plain white T' of wines. It's always in fashion, you can serve it anywhere, with anything. I love it with grilled steak and aged cheeses.

Wine 6 ***[] Loved it*** ***[] Aight*** ***[] Not my bag~bottle***

Powers (Winemaker)
Cabernet Sauvignon 2014 (Grape, Vintage) – Americans are pretty straight forward with their labeling
Cabernet Sauvignon, Merlot, Cabernet Franc (Grapes) – When you drink wine, you're usually drinking a 'blend'. It is chemistry after all, and winemakers love to experiment
USA > Washington >> Columbia Valley

Red, Dry, Full-Bodied, Fruity, Rich – aged in French Oak, this one packs a Rhonda Rousey like punch. Perfect for our local Filet Mignons!

A Tasting, Featuring Female Winemakers & Producers

Wine 1

Grape: Albarino

Region: Rias Baixas, Spain

Producer: Martin Codax

Tasting Notes: Delicate peach aromas, with hints of spice and herbs. A fresh and crisp palate rounded by hints of honey, peaches, and stone fruit. I always get delightful saline/salt taste from Albarino's due to their proximity to the sea. Medium body, with a floral finish

Shero: In 2005, Katia Álvarez began to manage the winemaking department. She is a winemaker graduate, although she first received her degree in agricultural engineering, specializing in Agriculture and food industries.

Wine 2

Grape: Chardonnay

Region: Walker Bar, South Africa

Producer: Bosman

Tasting Notes: White pear, and dried citrus peel. Beautiful limestone minerality.

Shero: Corlea Fourie completed her degree in Oenology and Viticulture at Stellenbosch. Corlea manages the vineyard potential into wine objectives for the Bosman Family Vineyards and De Bos brands, she is the Head of Wine and Viticulture. Their team is extremely diverse in gender as you'll see at <https://bosmanwines.com/team/>

Wine 3

Grape: Shiraz, Mourvedre

Region: Wellington, Western Cape, South Africa

Producer: Bosman

Tasting Notes: Raspberry and prune dominate the nose, with hints of white pepper. The palate is rich with plum and dark cherry, with a long lingering sweetly spiced finish.

Shero: Natasha Williams completed her degree in Oenology at Stellenbosch. She has a keen eye for detail and manages the wine outcomes for Bosman Family Vineyards cellar. Their team is extremely diverse in gender as you'll see at <https://bosmanwines.com/team/>

Wine 4

Grape: Malbec

Region: Dominio del Plata, Mendoza, Argentina

Producer: Ben Marco

Tasting Notes: Deep red color, with complex aromas of ripe red fruit. Cherry, currants, and blackberry play nicely with notes of vanilla and coffee. This expressive wine has firm, sweet tannins, with a delightful finish.

Shero: In 1999, as a result of her need to express her love and dedication to viticulture and winemaking, Susana Balbo of Dominio del Plata started her own winery project in Mendoza. The grapes are handpicked from vineyards in the foothills of the Andes.

Wine 5

Grape: Merlot, Cabernet Franc

Region: St-Emillon Grand Cru, Bordeaux, Right Bank

Producer: Chateau Grand Faurie La Rose

Tasting Notes: A medium bodied claret (red wine from Bordeaux), this is pleasantly spicy on the nose, very mature with hints of leather and clove, against a backdrop of bramble and dried prunes. The wine is framed by fine grained tannins on the palate.

Shero: Veronique CORPORANDY is the cellar master who leads all the wine production of Chateau Soutard. The Soutard Chateau is a 22-hectare estate that is classified as “Grand Cru” located near Saint-Emilion. It has been in operation since the 17th century.