

Chatham Wine Bar - Regina Castellano
Delas Freres, Viognier \$14.00- George Swope

Delas Freres is a winery of tradition and renewal. Founded 160 years ago in the heart of the northern Côtes du Rhône, the winery enjoyed the dynamism of its original founders and their heirs and more recently, the renewed energy of the Lallier-Deutz family, owners of champagne house, Champagne Deutz. Delas Freres and Champagne Deutz were acquired by the Champagne House of Louis Roederer in 1993.

Viognier is a full-bodied white wine that originated in southern France. It is often blended in Chateauneuf du Pape rouge, blanc and with Syrah in the Northern Rhone. Most loved for its perfumed aromas of peach, tangerine and honeysuckle, Viognier can also be oak-aged to add a rich creamy taste with hints of vanilla. If you like Chardonnay you'll like the weight of Viognier and notice it's often a little softer on acidity, a bit lighter and also more perfumed.

The Delas wine is been made from grapes grown on the slopes of the Pont du Gard, on limestone clay soils. 100% Viognier. Grapes are harvested at night, in order to take advantage of the cooler temperatures. After destemming, the grapes are transferred to the tanks for low-temperature maceration and skins contact process. Once pressed and the grape sediments set, the alcoholic fermentation is stimulated by specific inoculation. In order to keep the wines fresh, and bring balance and delicacy to the wine, it does not undergo malolactic fermentation. Wine is held in stainless steel tanks until bottling time, which takes place after a light fining and filtration, ensuring that the wine remains stable. An intense, bright color, with a golden hue. The nose the specific aromas of apricots, peaches, and preserved citrus fruit. The palate is both smooth and fresh, finishing on dried fruits hint.

Clean Slate – Jason Montigel
Bertani, Valpolicella Ripasso \$29.00 - Lori Larsen

Bertani was founded in 1857 by brothers Gaetano and Giovan Battista Bertani. Prosperous wine merchants who believed that quality winemaking held the key to the future, the Bertanis invested

their funds in buying some of the finest vineyards in the province and making their own wines. Consequently, unlike many other local producers, Bertani owns its own vineyards and so is able to oversee the entire winemaking cycle from start to finish.

A great alternative to Amarone, Valpolicella Ripasso wines are some of Italy's best value wines. This style has its own DOC as of 2009, officially called Ripasso della Valpolicella. The secret to Ripasso's rich flavors are in the way it's produce.

Ripasso Method - After an Amarone wine is created, the leftover grape pomace are strained off and added to Valpolicella Classico. This enables the fermenting wine to have richer flavors and also produce a higher alcohol wine. Ripasso della Valpolicella can use the pomace of Recioto della Valpolicella, which is a dessert wine.

The Veneto appellation is the North-East corner of Italy. Bertani Valpolicella Ripasso DOC is from the prime estate vineyards in the heart of Verona's Valpolicella Valpantena wine district. 85% Corvina Veronese, 10% Merlot and 5% Rondinella Grapes are hand-harvested at the end of September. Ripasso is a wine from Verona's country tradition and is made using a very old winemaking practice called "ripasso". This technique involves reintroducing the young Valpolicella wine to the skins at the end of the fermentation of Amarone. This wine ages for 9 months in 750-Liter French oak barrels.

In Ripasso there is the freshness and drinkability of the Valpolicella, but also the richer and more concentrated sensations of chocolate and sour cherry from the dried grapes. Aromas of dark fruits such as blackberry, blackcurrant and cherry. A mouthful, complex and round with lovely flavors of cherry, licorice and a lingering finish.

Cape Sea Grill – Doug Ramler

Tavignano, Verdicchio dei Castelli di Jesi Classico Superiore \$12.00 - Matt Schultz

Verdicchio is one of the most widely planted white grape varieties in the Marche region of central Italy. It has been cultivated for over six hundred years and is the grape behind two of the Marche's most important DOCs - Verdicchio dei Castelli di Jesi, to the west of Ancona and 20 miles from the Adriatic Sea, and Verdicchio di Matelica, further inland and at a higher altitude, close to the Umbria border.

Verdicchio's name is derived from verde, meaning green, referring to the yellowish-green skin of the grape, which gives the wine a subtle, greenish hue. It produces crisp, dry wines of naturally high acidity and often with hints of citrus fruits and almonds. It is also well suited to the production of sparkling wine and Verdicchio was one of the first Italian spumantes back in the 18th century.

The vineyards of Tavignano are located within the municipality of Cingoli and within the Verdicchio dei Castelli di Jesi appellation. In the early nineties the owners Stefano Aymerich di Laconi and Beatrice Lucangeli (who sadly left us a few years ago) decided to plant new vineyards of Verdicchio grapes, with the aim to focus on high quality white wines with a great personality and which could be suitable for ageing.

The climatic and soil conditions - such as ideal altitude, exposure, day/night temperature range, soft slopes, absence of fog and optimal northern ventilation create a perfect microclimate for a low environmental impact viticulture. The estate is now in the conversion phase to be certified organic.

Color- Straw yellow with greenish reflections. Nose- Fresh fruit, green apple and tropical fruit, brush flowers, hay and sweet almond. Flavor- typical of Verdicchio the wine has pleasantly bitter aftertaste, succulent and round in the mouth. A perfect wine for those seeking something less fruity but offers lovely nutty and grassy notes.

Ceraldi – Michael Ceraldi

J. Hofstätter, Südtirol Alto Adige Pinot Bianco \$20.00 - Chris Kelley

Pinot Blanc is very much the Cinderella of the Pinot family. Its noble lineage (it descends directly from Pinot Noir) is not recognized by its widely used German name Weissburgunder, and in Alsace know as Pinot Blanc. In Italy the grape is called Pinot Bianco. The grape has been planted along the upper valley of the Adige since the mid-19th century, although it was only granted its own DOC in Alto Adige in 1985.

Founded by Joseph Hofstätter a century ago, the estate comprises extensive vineyards with five historic manor houses located on either sides of the Adige Valley. Today, Joseph's grandnephew, Martin Foradori-Hofstätter passionately maintains a delicate balance between tradition and innovation, producing wines of exceptional character and typicity. J. Hofstätter produces nearly exclusively varietal wines that express the unique character of the local grape varieties of South Tyrol (Südtirol-Alto Adige).

J. Hofstatter produces white wines that are considered benchmarks for the region. Grown in ideal microclimates, this Pinot Bianco is elegant with harmonious structure.

Terroir: Massive prehistoric glaciers dug a broad gorge in the porphyry massif between the Ortler Alps and the Dolomites and created the Adige River and Lake Caldaro, which is fed by groundwater. Soils are made up of light marl. Vines average 30+ years old.

Vinification: The grapes are lightly pressed and the must is clarified using natural sedimentation, after which it is fermented at a controlled temperature and aged shortly in 100% stainless steel.

Pinot Bianco is a very food friendly wine. A typical, young Alto Adige Pinot Bianco will be fresh and refined on the nose; there is none of the blowsy aromatic blast that you get from Sauvignon Blanc. The body is medium-full straw yellow in color, fresh aromas of peach combined with apple and pear on the nose, elegant and zesty on the palate, harmonious in structure, round with masses of finesse and a hint of nut on the finish.

Vers – Jonathan Haffmans

Tenuta di Gracciano della Seta, Vino Nobile di Montepulciano \$20.00 - Sara Pells

The Vino Nobile di Montepulciano is one of the oldest and most prestigious Tuscan wines: it comes from a clone of the Sangiovese variety which in Montepulciano is called Prugnolo Gentile, because of its characteristic plum bouquet. The special link between Sangiovese and the terroir, going back to ancient times, as well as the rich sand and clay soil, create the ideal conditions for producing full-bodied, aromatic wines with delicate tannins. Since 1980, the Vino Nobile di Montepulciano is a “vino a denominazione di origine controllata (DOCG)” (controlled and guaranteed designation of origin), which corresponds to the highest recognition on the Italian wine market.

The Gracciano Estate is one of the oldest wineries in the Montepulciano region. The property was inherited by the current owners, Marco, Vannozza and Galdina della Seta Ferrari Corbelli

Greco, through their father Giorgio. Starting from the 2018 harvest, all the wines will be certified as organic.

Today, the winery covers roughly 70 hectares of which 20 are vineyards. The vines grow on the clay and silty soil of the Gracciano hills, one of the oldest and most prestigious crus of Montepulciano. Already in 1864 the *Vino Nobile di Montepulciano* produced by the then Svetoni winery (today Gracciano della Seta Estate) was awarded the first prize at the International Fair of Turin.

Ageing takes place in large Slavonian oak barrels (with a capacity of 25-50 hl) and tonneaux (with a capacity of 5 hl) of medium roasted French Allier oak. The winery has always been run by renowned oenologists (such as Nicolò d'Afflitto from 1985 and Beppe Rigoli since 1995) who ensured that the Tenuta di Gracciano produced an excellent *Vino Nobile*, fully respecting the terroir and using autochthonous vines.

Color - Bright ruby red. Nose - Intense, complex, delicate, fruity with hints of cherry, morello, plum, violet and slightly spicy. Palate - Dry, with pleasantly acid notes, well integrated tannins, sapid, balanced, intense, persistent, elegant, with a fruity finish.

Vers - Jeramiah Reardon

Bellingham Homestead Series Paarl Chenin Blanc The Old Orchards \$17.00 - Dari Whitehouse

Chenin Blanc is a grown throughout the world, most notably in the Loire Valley of France and South Africa. What's amazing about this variety is the diversity of styles, from sparkling wines and lean, dry whites to sweet, golden nectars and brandy.

In South Africa, Chenin Blanc, also called Steen, is the most planted white wine grape of the region. What's really cool is that even though South Africa is turning out incredible Chenin Blanc wines (particularly from old vineyards), the prices are still quite competitive. This is an awesome spot to look for value.

Originally known as 'Bellinchamp' (pretty fields), Bellingham begins its story in 1693 when Hollander Gerrit Janz van Vuuren and his French Huguenot wife planted the first 1000 vines on the estate. Through ages of farming families, the modern renaissance of the Bellingham Estate in Franschoek began in the 1943 when Bernard and Fredagh Podlashuk purchased the somewhat dilapidated and derelict farm and began restoring the Manor House, the gardens and the

vineyards. The '80s and '90s saw vineyard developments, cellar extensions and the beginning of Bellingham's 'classic-new world' winemaking philosophy.

Tasting Note: A pale gold wine with a platinum glow. Nuances of ripe stone fruit and buttered toast aromas on the nose. Impressions of well intergraded oak. Charming layers of honey, marmalade and peaches on the palate with citrus-lime freshness.

Hello Turkey Dinner. There are several white wines out there with enough gusto to moisten even the driest turkey. Try a high quality South African Chenin Blanc with your Thanksgiving dinner. It will even handle cranberry sauce like it was born to do so.