



screwtop wine & cheese club

Wine Club Tasting Notes

December 2011

Small Production, Unique Wines

Valdoserra MS NV

Region: *Pénèdes, Spain*
Varietals: *Xarell-O, Macabeo, Chardonnay, Parellada*

The fruit for this small production Cava (only 1000 cases made) comes from select vineyards grown on silty soils. Each variety for this blend is cold soaked and fermented separately. After bottling and the second fermentation begins the Cava is aged for 30 months on its lees before riddling and disgorging, which is all done by hand.

The resultant wine has a beautiful golden hue with fine bubbles. It has expressive aromas and flavors of ripe lemon, almond, mineral and delicate yeastiness.

PRICE: \$23.99

“G” Sparkling NV

Region: *Beaujolais, France*
Varietals: *Gamay*

This wine is exactly how you would imagine it. It is deep ruby in color and has very vibrant bubbles. It is made from 100% Gamay from Beaujolais. They use a process called Carbonic Maceration, otherwise known as “Whole-Berry Fermentation” which results in that uber-juicy fruit characteristic without any astringent tannins.

Serve this wine chilled and enjoy it either on its own or with spicy foods, blue cheeses or charcuterie. No matter what you drink it with it is a fun, unique wine for the holidays.

PRICE: \$19.99

Morbier *Franche-Comté*

Morbier is a semi-soft cows' milk cheese made and named after the village of Morbier. Traditionally there is a pressing of morning milk and evening milk, which is divided by a layer of vegetable ash. The aroma of this cheese is strong but the flavor is surprisingly mild. It is tangy and slightly salty with an elasticity to its texture.

