



VALENTINE'S DAY WINES

Your wines were curated by Jack Lester (JBS) & Autumn Gilliam (The Adventurous Sip)
Information created by Autumn Gilliam, Licensed Wine Educator

BROC CELLARS LOVE RED

California

Broc Cellars sources organic grapes from California. Their blends are made from grapes from far north in Mendocino to the south in Paso Robles. This particular wine uses some unique varietals to create a red that is juicy and easy drinking. Carignan, This field blend of 30% Syrah, 10% Valdiguié, 5% Mourvèdre, 5% Grenache is fermented using carbonic maceration which imparts unique aromas and tastes that you will only find on these styles of wines. This wine can be enjoyed chilled or at just cooler than room temperature. Try it with chicken, pork, or turkey.

Aromas & Tastes to expect: Lots of red fruit, cinnamon, and some spices.



ALEXANDER VALLEY VINEYARDS SIN ZIN

Sonoma County, California

The first vintage of this wine from Alexander Valley Vineyards dates back to 1978. This wine is 95% Zinfandel and 5% Petite Sirah. The label for this wine has quite the story..Leafing through an old art history book, Katie Wetzel Murphy (one of the owners) came upon a captivating illustration, a German etching, drawn by Moritz von Schwind around 1843. The image was titled: Des Knabben Wunderhorn, meaning "The Boy's Magic Horn". Katie thought the image looked perfect for a wine label, and its bacchanalian character inspired her to name our rich and robust wine Sin Zin. The first vintage debuted in 1978 and was given to friends and family. The label has been updated four times since that first vintage. This wine pairs beautifully with charcuterie, pizza, and anything off of the grill.

Aromas & Tastes to expect: Lots of dark red fruit and black fruit notes with a little bit of black pepper.

AMEZTOI RU RUBENTES TXAKOLINA

Basque Country, Spain

Txakoli is a style of wine found in the northern basque region of Spain. The native grapes used are Handarabbi Zuri and Handarabbi Beltza. A second fermentation happens once the wine is bottled resulting in a light fizz.

These wines are great with seafood particularly shellfish and any type of light cheese or salad.

Aromas & Tastes to expect: Lots of citrus and watermelon with a hint of jalapeno pepper.



LUCIUS ALBARIÑO

Royal Slope AVA, Columbia Valley, Washington

This wine was just voted the Best Albariño in a wine class I ran recently. This is a project by winemaker Andrew Latta and is extremely small production. The vines are still quite young in age but with extended skin contact and concrete fermentation and aging really make this wine a standout. This wine has a little more body than a typical Albariño. This wine would complement any fish dish and would sing with a pasta or chicken with cream sauce.

Aromas & Tastes to expect: Loads of Citrus and Melon with a touch of salinity.



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AMARANTHE CHINON

Loire Valley, France

Chinon AOC is known for red wines in particular Cabernet Franc. In this region of France 90% of a red wine must be Cabernet Franc with up to 10% permitted to be Cabernet Sauvignon. This expression is 100% Cabernet Franc. This wine drinks lighter than you would expect. Coming from a cooler climate allows the tannin to integrate more fully into the wine. The wine has some oak treatment but used oak so as not to extract extra tannin. Excellent with an assortment of cheese, roasted chicken, and beef.

Aromas & Tastes to expect: Lots of red fruit with a touch of herbs.



MARTINSANCHO VERDEJO

Rueda, Spain

The vines for this wine date all the way back to the 17th century. It is 100% Verdejo that hand harvested and dry farmed (without irrigation fruit develops more intensity of flavor). The wine is aged for 4 months in contact with the "lees" (this makes the mouthfeel of the wine smoother. This wine would be wonderful with pasta with a light cream sauce, fish tacos, and fried clams.

Aromas & Tastes to expect: Citrus, pineapple, peach, quince, minerality with a hint of ginger.

SAVEIRO MADEIRA

Mediera, Portugal

Madeira has a storied past dating back to the 1500's where it was primely located in the shipping lanes where boats would pick up wine and supplies before heading to the New World. This area governs' the heated-to oxidized wines regulating grapes, aging, sugar levels in each category. This Madeira is set apart by the aging process. After 5 years of aging the wine is finished in bourbon barrels during the final 18 moths of aging. It is especially nice with blue cheese, hard cheddar, roasted nuts, dark chocolate, creme brulée and cheesecake. Optimal serving temperature is slightly chilled at 59-64F.

Aromas & Tastes to expect: Roasted Oranges, dried vanilla, baking spices, and molasses

