

Wine & Cheese

November 2022 Wine Club

It's November, and Thanksgiving is just a few weeks away! Given that, we have two perfect wines for your Thanksgiving fare: Pratello Lugana Catulliano and Knucklehead Pinot Noir.

The Pratello estate occupies a favorable spot on a hillside overlooking Lake Garda. The vineyards have been cultivated organically since 2004, on mineral-rich clay soils. The loose soil structure provides excellent drainage, while the lakeside exposition encourages airflow that helps keep the grapes healthy. Pratello Lugana Catulliano is made with the Turbiana. It is open and expressive on the nose, with notes of citrus, apple and herbs. The palate is round and apricot, yet with a mineral tautness that provides a very elegant finish. In the mouth this wine is very soft, having perfect balance, where the bitter, sour, sweet, and salty flavors combine to create a great overall mouthfeel.

Knucklehead is the product of the Sera Fina, a 1st generation winery from a 5th generation winemaker. The Scotto family wine making dates back to when their grandfather immigrated from Italy to the US in 1903. Meticulous care in the Knucklehead vineyards helps create small clusters of intensely flavored, fully ripened fruit. An extended fermentation concentrates the berry and spice flavors that are wrapped in gentle oak spice accents.

Below is additional information on the wines. Links to the tech/info sheets for each are also provided. If you're a red wine club member, you'll be receiving Oak Farm Tievoli Zinfandel in place of the white.

Pratello Lugana Catulliano, Italy, 2020

Varietal Composition: Turbiana
Vineyard Location(s): Veneto Italy
Aging: Stainless Steel
Alcohol: 12.5%

Tasting Notes: Notes of citrus, apple, and herbs. The palate is round and with hints of apricot followed by an elegant finish.

Food Pairing: Pair with our Whipped Goat Cheese.

Cheese Pairing: Pair with our Midnight Moon.

Knucklehead Pinot Noir, California, 2019

Varietal Composition: Pinot Noir, Syrah
Vineyard Location(s): Sonoma & Monterey California
Aging: Stainless Steel, & French & American Oak
Alcohol: 13%

Tasting Notes: Dark cherry & complex dark fruit flavors with spice accents.

Food Pairing: Pair with our Harvest Flatbread.

Cheese Pairing: Pair with our Big Ed's Gouda.

Have a great month.

Happy Thanksgiving!

The Gang at Wine & Cheese

