

Wine & Cheese by TCC's April 2019 Wine Club

It's that time of year when we're running around without a coat one day and need a parka the next! Our two wine selections this month are perfect for this weather, a crisp, fresh Pinot Blanc for those beautiful, sunny days and a medium to full-bodied red wine to warm us on those colder nights. The first selection is the sustainably grown Louis Hauller La Cave Du Tonnelier Pinot Blanc from the Alsace region in France. The wines from the Alsace region are known for their floral, stone fruit aromas with brilliant acidity which makes them ideal food pairing wines. The second selection is the Cases de Pène Penya Côtes Catalanes Rouge which is made in Cases de Pène, a tiny village in the Roussillon region of Southern France, just 30 miles north of Spain. This area was ceded to France in the mid 17th century and is still known as "French Catalonia". This wine is a blend of three varietals which are fermented in a cuve, meaning vat or tank in French, and then aged in stainless steel so there is no oak influence.

Louis Hauller Pinot Blanc

Type: Pinot Blanc
Varietal composition: 100% Pinot Blanc
Vineyard Location: Alsace, France
Vintage: 2015
Alcohol: 12.5%
Tasting Notes: Pale yellow in color with hints of gree. Aromas of fresh white peaches and apples with a hint of floral, this is a crisp wine with medium acidity and flavors of green apple and citrus fruits.
Food Pairings: Pair with our Bacon and Roasted Artichoke Dip or Laura Chenel Fresh Chevre.
Cheese Club Pairing: For this month's cheese club, pair with the Cypress Grove PsycheDillic. The fresh acidity in the wine makes it the perfect palate cleanser in between bites of the cheese.

Cases de Pène Penya Côtes Catalanes Rouge

Type: Red Blend
Varietal composition: 52% Grenache, 36% Carignan, 12% Syrah
Vineyard Location: Languedoc-Roussillon, France
Vintage: 2015
Alcohol: 14%
Tasting Notes: Aromas of plums and cherries with a touch of smoke followed by flavors of red and black fruit, spices, a hint of bacon and silky tannins.
Food Pairings: Pair with our Mustard BBQ Pulled Pork Tenderloin Bruschetta or Big Ed's Gouda.
Cheese Club Pairing: For this month's cheese club pair with the Tetilla DOP cow milk cheese. The cherry notes in the wine complement the buttery flavor of the cheese.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



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PINOT BLANC HAULLER



PINOT BLANC HAULLER

Unjustly unknown, Pinot Blanc is a frank, fruity wine that is easy to pair with gastronomy.

It shines beautifully with its green-gold highlights. The bouquet has a fruity framework with fine smokiness that brings out the charisma of the grape. It is elegant in the mouth with slight floral touches, plenty of substance and fleshy persistence.

Its structure, suppleness and balance make it a very drinkable wine – making it irresistible at the table.

Food pairing : Onion tart, ham hock, devilled shoulder of pork, Quiche Lorraine, chicken with herbs....

Serving temperature : Best enjoyed at 8°-11°C

PENYA

TECHNICAL NOTES

PENYA 2015 ROUGE

Cases de Pene is a tiny village in the Roussillon region of Southern France, just 30 miles north of Spain. Ceded to France in the mid 17th century, the area is still known as "French Catalonia". We celebrate this heritage with the Catalan spelling of the ancient Château and village Cooperative: "Penya".

VINEYARDS

Nearly 1,000 acres total; 400 acres red varietals: Syrah, Carignan, Grenache, Merlot and Cabernet; 12 acres Chardonnay and Viognier; 370 acres Muscat d'Alexandrie and Muscat à Petits Grains; also Grenache Blanc, Grenache Gris and Macabeo for Rivesaltes sweet wines.

APPELLATION

Vin de Pays des Côtes Catalanes.

COMPOSITION

52% Grenache, 36% Carignan, 12% Syrah.

VITICULTURE

Yields of 2.4 tons/acre, produced from vines averaging 40 years.

VINIFICATION

Fermented in temperature controlled cuves for 12 days, then matured in tank. UNOAKED!

ALCOHOL

14%

TASTING NOTES

This medium-bodied blend is packed with flavor, offering aromas of plums & cherries with smoky notes. The palate yields red and black fruits, spices, a hint of bacon, and silky tannins.

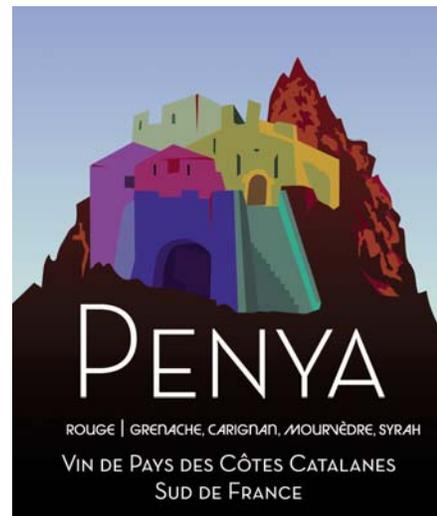
SERVE WITH

Enjoy with a variety of everyday foods including pizza, pasta and burgers, as well as Mediterranean classics like

ratatouille, cassoulet and stuffed tomatoes. It is also excellent with fish!

ACCOLADES

90 pts – JD, The Wine Advocate, 4/17 (2015).



UPC 750ml bottle

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GTIN-14 12 x 750ml case

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