

Wine & Cheese by TCC's December 2016 Wine Club

This month we are featuring two sparkling wines from Sophora Vineyards located in the Gisborne and Hawke's Bay districts of New Zealand's North Island. This region has a classically cool climate with a maritime influence and a long growing season. The climate along with the strong silt and clay soils provide the natural vigour and water holding capacity required to quickly ripen crops early in the season when it can be harvested to ensure balance between ripeness and natural acidity. Our first selection, the Sophora Sparkling Cuvée, undergoes secondary fermentation in the bottle and is then matured on lees for at least 12 months prior to removing the yeast and sweetening the wine. Our second selection is the Sparkling Rosé which undergoes the same process until the very end when a portion of Pinotage wine is blended in to give this rosé its attractive pink, blush color.

Sophora Sparkling Cuvée

Type: Sparkling Cuvée
Varietal composition: 52% Chardonnay 48% Pinot Noir
Vineyard Location: New Zealand
Vintage: NV
Alcohol: 12%
Tasting Notes: This Cuvée of Chardonnay and Pinot Noir has elegant aromas, is rich and full on the palate with a pleasant, lasting mousse.
Food Pairings: Pair with our Baked Brie, Cypress Grove Humboldt Fog, Browning Gold.
Cheese Club Pairing: For this month's cheese club, pair with the Cheeseland Inc. Gouda Pittig. The intense flavor of the cheese is the perfect complement to the rich fruit flavors in the cuvée.

Sophora Sparkling Rosé

Type: Sparkling Rosé
Varietal composition: 52% Chardonnay 48% Pinot Noir
Vineyard Location: New Zealand
Vintage: NV
Alcohol: 12%
Tasting Notes: This rosé has juicy red berry, cherry and pink grapefruit flavors with a balanced acidity and a creamy, decadent finish.
Food Pairings: Pair with our BLTCC, Cranberry Walnut Goat Cheese Torte, or Big Ed's Gouda.
Cheese Club Pairing: For this month's cheese club pair with the Moondarra Cranberry and Hazelnut cheese. The sweet, nutty flavors in the cheese become more pronounced by the red fruit notes in the sparkling rosé.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



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SOPHORA

Pure New Zealand

Sophora symbolizes the natural beauty and excitement of New Zealand. Pristine growing conditions and abundant sunshine enhances the vibrancy of our sparkling cuvée. We bottle ferment this cuvée of Chardonnay and Pinot Noir to deliver a wonderful array of floral aromas and ripe fruit flavors. Each glass of Sophora is rich, luscious and layered with delicate bubbles.

SPARKLING CUVÉE

Winemaking

Our grapes are harvested at optimum balance between fruit flavor, acidity and sweetness. The juice is separated gently from the skins and then undergoes full malolactic fermentation, staying in constant contact with the yeast lees to increase the texture of the wine. After cellaring, the cuvée base wines are gently fined and carefully blended. The blended base cuvée has sugar and yeast added and is then bottled. The bottles are laid to rest inside our temperature controlled cellars to undergo secondary fermentation in the bottle. The fermentation lasts six to eight weeks, during which time the sugar is converted to alcohol and CO₂. The CO₂ pressurises the bottle and gives the Sophora its delicate bubbles. The cuvée matures in the bottle on lees for at least 12 months and then yeast is removed and the wine sweetened.

Wine Analysis				
Composition	pH	Total Acidity	Alcohol	Residual Sugar
52% Chardonnay 48% Pinot Noir	2.96	7.31	12%	16 g/L

Vineyards

Our premium vineyards are located in the Gisborne and Hawke's Bay districts of New Zealand's North Island. A classically cool climate region with maritime influenced and a long growing season. The strong silt and clay soils provide the natural vigour and water holding capacity required to quickly ripen crops early in the season. Fruit is typically harvested early to ensure balance between ripeness and natural acidity.

Tasting Notes

"This Cuvée of Chardonnay and Pinot Noir has elegant aromas, is rich and full on the palate with a pleasant, lasting mousse. Sophora exhibits an array of ripe fruit flavors and vibrant citrus combined with delicate yeasty characters and a naturally balanced acidity to produce a luscious style of sparkling wine." Jane De Witt, Winemaker.



SOPHORA

Pure New Zealand

Sophora symbolizes the natural beauty and excitement of New Zealand. Pristine growing conditions and abundant sunshine enhances the vibrancy of our sparkling rosé. We bottle ferment this cuvée of Chardonnay and Pinot Noir to elevate the delightful floral aromas and bright red berry flavors within. Each glass of Sophora is decadent, creamy and layered with delicate bubbles.

SPARKLING ROSÉ

Winemaking

Our grapes are harvested at optimum balance between fruit flavor, acidity and sweetness. Juice is separated gently from the skins and then undergoes total malolactic fermentation, staying in constant contact with the yeast lees to increase the texture of the wine. After cellaring, the cuvée base wines are gently fined and carefully blended. The blended base cuvée has sugar and yeast added and is then bottled. The bottles are laid to rest in our temperature controlled cellars to undergo secondary fermentation in the bottle. The fermentation lasts six to eight weeks, during which time the sugar is converted to alcohol and CO₂. The CO₂ pressurises the bottle and gives the Sophora its tiny bubbles. The cuvée matures in the bottle on lees for at least 12 months, the yeast is removed, and then a portion of Pinotage wine is blended to give an attractive pink, blush color.

Wine Analysis				
Composition	pH	Total Acidity	Alcohol	Residual Sugar
52% Chardonnay 48% Pinot Noir	2.96	7.16	12%	13 g/L

Vineyards

Our premium vineyards are located in the Gisborne and Hawke's Bay districts of New Zealand's North Island. A classically cool climate region with maritime influenced and a long growing season. The strong silt and clay soils provide the natural vigour and water holding capacity required to quickly ripen crops early in the season. Fruit is typically harvested early to ensure balance between ripeness and natural acidity.

Tasting Notes

"This sparkling Rosé made from Chardonnay and Pinot Noir has an attractive pink blush" color and luscious palate with a lasting, refreshing mousse. Delightful floral aromas and juicy red berry, cherry and pink grapefruit flavors with a balanced acidity and a creamy, decadent finish." Jane De Witt, Winemaker.

