

Wine & Cheese by TCC's June 2017 Wine Club

This month we're featuring two wines perfect for to kick off your summer. The first selection, Arona, is a Sauvignon Blanc from Barker's Marque Wines located in Blind River, Marlborough, New Zealand. Barker's Marque wines are certified sustainable by the Sustainable Wine Growing program (SWNZ) which means that the vineyards, winemaking and bottling processes meet all the criteria to be considered sustainable. This Sauvignon Blanc has the characteristics of a more rounded, tropical style similar to a sauvignon blanc from the Wairau Valley blended with the freshness from its cooler Awatere location. It's a nice ripe, fruit driven alternative to the traditional grapefruit bombs from Marlborough. The second wine, Falcata Tinto, is from Pago Casa Gran in Valencia, Spain. The Falcata Tinto is another fascinating wine from Pago Casa Gran. The winemaker, Carlos Laso, has created a blend of French varietals Merlot, Monastrell (Mourvedre), Syrah along with Garnacha Tintorera (Alicante Bouschet) to give it an unmistakable Spanish touch.

Barker's Marque Wines, Arona Sauvignon Blanc

Type: Sauvignon Blanc
Varietal composition: 85% Sauvignon Blanc, 15% Riesling
Vineyard Location: Marlborough, New Zealand
Vintage: 2014
Alcohol: 13%
Tasting Notes: A vibrant and aromatic wine with tropical aromas and notes of stone fruits, gooseberry and passion fruit.
Food Pairings: Pair with our new menu items: Stuffed Roasted Chicken Breast or Baked Brie with a chunky, peach whiskey sauce.
Cheese Club Pairing: For this month's cheese club, pair with the DiStefano Burrata. The stone fruit flavors in the wine are enhanced by the fresh, creamy cheese.

Pago Casa Gran Falcata Tinto

Type: Blend
Varietal composition: Merlot, Monastrell (Mourvedre), Syrah and Garnacha Tintorera
Vineyard Location: Valencia
Vintage: 2015
Alcohol: 14%
Tasting Notes: Aromas and flavors of wild berries and dark fruits with notes of cedar, chocolate and caramel.
Food Pairings: Pair with our new menu items: Stuffed Prosciutto Cups, Roasted Garlic & Cherrywood Smoked Bacon Dip and Reuben Flatbread.
Cheese Club Pairing: For this month's cheese club pair with the Sartori Company Merlot BellaVitrano. The notes of berry and plum in the cheese bring out the wild berry and dark fruit flavors in the wine.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



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Barker's Marque Wines



Blind River, Marlborough, New Zealand

Arona 2014

Marlborough Sauvignon Blanc

TASTING

A wine full of overtly fruity character and a kaleidoscope of flavours. Ripe stone-fruit remains the core, with lifted floral and pineapple characteristics filling out the edges. It features the rounder more tropical style of the Wairau Valley alongside the freshness of its cooler Awatere home, and it's developed into a ripe, fruit-flavored alternative to the many grapefruit bombs available from Marlborough.

THE VINEYARDS

Expectations of a crazy early season were fuelled by the earliest flowering for five years, but 2014's heavier yields delaying ripening. Our total focus on managing yields to maintain quality led to us dropping the equivalent of over 100T of fruit. As a result our fruit ripened and was harvested earlier than most, well before the rain that caused so much grief. The grapes receive the kind of personal vine care you can only get when the winemaker and viticulturist live on the vineyard.

WINEMAKER'S NOTES

In the winery, things went well. The resulting wine is vibrant and aromatic with rounded flavors, tropical tones and a touch less natural sweetness than prior years. The Riesling is back in the wine in 2014, bringing with it a little more edge.

FOOD PAIRING

Arona's fruitier style makes it a great food wine for scallops and seafood as well as lighter chicken dishes, appetizers and salads.

SUSTAINABILITY

Our wines are certified under the Sustainable Wine Growing program (SWNZ) which means that vineyard, winemaking and bottling are certified sustainable. But we try to do more. Our microclimate reduces the incidence of disease. Continuous care and careful soil management help us reduce treatments further. Our mantra of Minimal Intervention drives us to keep our vines healthy and productive with minimal impact on our environment.



Grapes:	85% Sauvignon Blanc 15% Riesling
Appellation:	Marlborough, New Zealand
Harvested:	29th March, 3rd & 13th April
Fermentation:	Stainless steel at 11° C
Residual Sugar:	2.7 g/L
pH:	3.35
TA:	6.7g/L
Alcohol:	13%



Our Wines

Falcata Family

Falcata Red

Falcata Family

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Varieties

Merlot, Monastrell, Syrah and Garnacha Tintorera

Viticulture (organic certified after 2008)

Permanent cover crop to decrease yield and improve biodiversity.

Enology (organic certified after 2008)

Fermentation and maceration in stainless steel tanks (temperature controlled). Each variety has been processed by its own with native yeast. Medium and soft extraction of tannins, punching down the cap manually. Malolactic fermentation in stainless steel tanks (temperature controlled).

After malolactic fermentation the wine rest in stainless steel tanks with lees (temperature controlled).

Part of the wine is aged for 3 months in barrels.

The release of the wine is three months after bottling.

The wine has not been stabilized can appear sediments with time.

