

Wine & Cheese by TCC's March 2019 Clueless Connoisseur Red Wine Club

This month we've selected two big, bold reds from California to help get you through the rest of this winter that keeps hanging on! Our first selection is the Espérance Red Blend 2015 from Andrew Murray Vineyards. Andrew Murray fell in love with Rhône varietals in the late 1980's while travelling through France's Rhône Valley. Since then Andrew has continued to follow the same philosophy of: Passion - Evolution - Wisdom; the Passion of an unflagging love affair with Rhone varieties; the Evolution of winemaking techniques where even the most subtle nuance is divined from each new vintage; and the Wisdom gained with 20 years of winemaking experience. The second selection is Adaptation by Odette Petite Sirah 2016 from the Napa Valley. This Petite Sirah comes from the team of John Conover, Gordon Getty and Gavin Newsom, the same partners behind the beautiful wines of PlumpJack Winery and Cade. The Petite Sirah grapes comes from two of their favorite Napa Valley vineyards: Oso Vineyard located between Howell Mountain and Sugarloaf and Langtry vineyard located just outside Pope Valley. The combination of the two vineyards produce this powerful, yet graceful, Petite Sirah for you to enjoy!

Andrew Murray Vineyards Espérance Red Blend 2015

Varietal composition: 60% Grenache, 25% Syrah, 15% Mourvedre

Vineyard Location: Santa Ynez Valley, California

Vintage: 2015

Alcohol: 14.8%

Tasting Notes: A rich, concentrated wine with aromas and flavors of ripe strawberry, black cherry and blueberry mixed with the spiciness of cinnamon and vanilla.

Food Pairings: Pair with our Mustard BBQ Pulled Pork Bruschetta or Humboldt Fog cheese.

Cheese Club Pairing: For this month's cheese club, pair with the Oscar Wilde Irish Cheddar. The rich, concentrated berry flavors in the wine are complemented by the strong cheddar flavor of the cheese.

Adaptation by Odette Petite Sirah 2016

Varietal composition: 100% Petite Sirah

Vineyard Location: Napa Valley, California

Vintage: 2016

Alcohol: 14.6%

Tasting Notes: The wine has a dark purple color with aromas and flavors of wild berries, raspberry, violets, anise, cloves and baking spices with a long, lingering finish.

Food Pairings: Pair with our BLTCC or Dark Chocolate Red Wine Truffles.

Cheese Club Pairing: For this month's cheese club, pair with the Cahill's Irish Cream Liqueur Cheddar. The rich, sweet, creamy liqueur flavor in the cheese is the perfect complement to the wild berry flavor in the wine.

Have a great month!

The Gang at TCC



Wine & Cheese by TCC



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A N D R E W
M U R R A Y
V I N E Y A R D S

2015 Espérance, GSM Blend



The 2015 Esperance is 100% Estate Grown. We are finally back farming a great Estate, right here in the heart of Foxen Canyon Road, right in the sweet spot, dubbed the Rhone Zone, in the center of the Santa Ynez Valley AVA. Here we grow a Spanish clone of Grenache that we marry with a Spanish clone of Mourvèdre, and a dash of Syrah. The wines are all fermented separately in small, open top tanks. For the Grenache we employ an average of 30% whole clusters in the fermenters, while the Mourvèdre and the Syrah are both destemmed. All the different varieties and blocks are hand-picked during the cold nights at their individual optimum ripeness...the Syrah is picked first, with the Grenache a week or two later, and finally the Mourvèdre grapes are some of the last grapes we harvest each vintage.

We always want this wine to speak of Grenache, with fruit notes of wild strawberries and savory notes of herbs and spices, with a rich mouthfeel and a wonderfully long finish. The Mourvèdre and Syrah are added to provide depth, color, and age worthy tannins.

"Espérance" translates into "Hope" from French to English. With this wine, we "hope" to not only recreate the great reds of Southern France, but we further "hope" to craft a wine that will inspire your senses the way we were inspired over two decades ago."

Varieties: 60% Grenache Noir, 25% Mourvèdre, 15% Syrah.

Vineyard Composition:

100% Estate Grown, Curtis Estate Vineyard. Uplifted Mesa

Production: 850 12bottle X 750 mL Cases

Release Date: Fall, 2017

ADAPTATION

BY *Olette*

2016 ADAPTATION PETITE SIRAH NAPA VALLEY

VINEYARD NOTES

Mother Nature handed us another beautiful growing season in 2016. The moderate temperatures and ample sunshine allowed flavors and phenolic ripeness to develop at an even pace. The results are phenomenal.

HARVEST

Our Petite Sirah is crafted from two of our favorite Napa Valley vineyards; Oso Vineyard which is located between Howell Mountain and Sugarloaf on the east side of Napa, and Langtry Vineyard located just outside of Pope Valley in the Northeastern corner of the Napa Valley. These two vineyards complement each other perfectly by bringing power and grace together, resulting in a beautiful expression of the varietal in the Napa Valley.

FERMENTATION & AGING

Fermentation took place in fully jacketed stainless steel fermenters after a 48-hour cold soak at 55°F. Maceration lasted 10-14 days at a maximum temperature of 95°F. The wine was allowed to settle for one week before going through malolactic fermentation and aging in 50% new French and American oak barrels for the next 18 months.

IMPRESSIONS

The 2016 Adaptation Petite Sirah yields its customary, dark purple hue, disclosing a lineup of wild berries, raspberries, violets, anise, hints of cloves, incense and baking spices. This full bodied beauty delivers a gorgeous texture with unparalleled freshness, giving way to the long, lingering finish.

VARIETALS/BLEND 100% Petite Sirah

PRODUCTION 38 Barrels

ALCOHOL 14.6%

