

## Wine & Cheese by TCC's November 2017 Wine Club

This month we are featuring two wines that will pair perfectly with your Thanksgiving celebration. Our first selection is from Paul Cluver Wines, a family-owned and operated winery focused on producing wines that reflect the uniqueness of the cool-climate Elgin terroir in the Western Cape of South Africa. The family is proud to be seen as a leader in sustainable farming and the property, approximately 70km south-east of Cape Town, has been in the Cluver Family since 1896. The Elgin Valley has more recently become one of South Africa's most unusual and successful wine regions with the coolest climate of any region in the country. Our second selection is the Nostre País Rouge from Michel Gassier. The grapes for this wine are grown in the AOC of Costières de Nîmes where the terroir has huge variability not only between vineyards, but even from one vine to another. The powerful red grapes grown in the iron-rich red clay of one terroir of the north have very ripe red fruit aromas with soft spices and fully mature tannins to give longevity to the wines. The terroir in the southern vineyards produces racy reds and wines with freshness and minerality. The blend of these grapes represents what Michel Glasser searches for, elegance, purity and mineral/terroir expression.

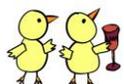
### Paul Cluver Wines, Gewürztraminer

<b>Type:</b>	Gewürztraminer
<b>Varietal composition:</b>	100% Gewürztraminer
<b>Vineyard Location:</b>	Western Cape, South Africa
<b>Vintage:</b>	2015
<b>Alcohol:</b>	13.38%
<b>Tasting Notes:</b>	Aromas of rose petal, cucumber, and mango followed by vibrant flavors of fresh lime with lemongrass on the finish.
<b>Food Pairings:</b>	Pair with our Hummus Flight, Buffalo Chicken Flatbread, or Big Ed's Gouda.
<b>Cheese Club Pairing:</b>	For this month's cheese club, pair with the Carr Valley Cheese Company Shepherd's Blend. The fresh, vibrant citrus notes in the wine enhance the sharpness of the cheese.

### Michel Gassier Nostre País Rouge

<b>Type:</b>	Red Blend
<b>Varietal composition:</b>	35% Grenache Noir, 25% Carignan, 20% Syrah, 15% Mourvèdre, 5% Cinsault
<b>Vineyard Location:</b>	Costières de Nîmes, Rhone Valley, France
<b>Vintage:</b>	2014
<b>Alcohol:</b>	%
<b>Tasting Notes:</b>	Rich flavors of cherry, black fruit, with a bit of violet and garrigue herbs.
<b>Food Pairings:</b>	Pair with our Caramelized Sweet Onion Fondue, Oven Roasted Beef and Pork Meatballs, or Petit Basque.
<b>Cheese Club Pairing:</b>	For this month's cheese club pair with the Hidden Springs Creamery Cranberry and Cinnamon Driftless. The rich flavors of cherry and black raspberry complement the vibrant cranberry flavor in the cheese.

Have a great month!  
The Gang at TCC



Wine & Cheese by TCC



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# Paul Cluver Gewurztraminer 2015

100 % Gewurztraminer

Release date September 2015

Production 2200 cases (x12)

## Vineyards and Vines

Currently there are 7.65 hectares planted to Gewurztraminer on the estate, which equates to 10% of the total plantings. The oldest vines were planted in 1987 and the youngest in 2009 and 2010. The soil is predominantly decomposed Bokkeveld Shale with underlying clay layers of varying depths. Vine orientation is East/West on the North east facing slopes and North west/South east on the West facing slopes. Height above sea level is between 280 and 360 meters.

## Harvest report

2015 was one of the earliest vintages experienced in the South African wine industry, interestingly it was one with the coolest night temperatures of the past decade. Harvesting of grapes took place at night – ensuring we capture all the delicate aromas and freshness. Harvesting of the Gewurztraminer took place between 12 February and 10 March, with the bulk of the grapes coming in 26-28 February. Grapes came in at 22 – 22.5°B.

## Winemaking

After a period of skin contact, berries are pressed and juice settled before adding selected strains of yeast. Fermentation was controlled between 12 and 15 °Celsius to ensure an even but slow fermentation. Fermentation was stopped at the desired sugar levels, following which the wine was racked, stabilized and prepared for bottling.

## Tasting notes

The nose is a surprising combination of rose petal, litchi, cucumber, summer melon and mango. It is deliciously fresh on the palate with a lovely lime and lemongrass finish.

## Food pairing

The aromatics and residual sugar of this wine make it an ideal partner with spicy food. It does well with any dish containing coconut milk. It works well with white meat (fish and poultry), salads, vegetable dishes or simply on its own.

## Analysis

Alcohol	13.38 %	Total Acidity	6.6 g/l	Residual sugar	10.3 g/l	pH	3.16
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## Recent rewards and recognition

John Platter 2010 - 4.5 stars

Gewurztraminer'13 – Top 100

Gewurztraminer'13 - John Platter 2015 – 4 stars

Gewurztraminer'13 - Tim Atkin – 92 points

Gewurztraminer'14 – Wine Advocate – 90 Points

Gewurztraminer'14 – Sakura Japan Wine Awards 2015 – Gold

Gewurztraminer'14 – Decanter 2015 – Gold

Gewurztraminer'14 – John Platter 2016 – Silver

Gewurztraminer'15 – Decanter 2016 – Silver

Gewurztraminer'15 – Top 100 SA Wines – Double Silver

Gewurztraminer'15 – Tim Atkin 2016 – 93 Points

**Jane MacQuitty**, Times online, November 2009. 10 Best winter wines under £12. *“Paul Cluver is one of the great wine producers in Elgin, just east of Cape Town, best known for their Teutonic-inspired, luscious, late-harvest stickies and gorgeous gewürztraminers.”*

**Michael Olivier** likens it to *“drinking spring rain at dawn...beautiful!”*. August 2009.





# MICHEL GASSIER

## Nostre Païs Rouge

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With encyclopedic knowledge of the wines and terroirs of the Rhône as well as his native Costières de Nîmes, Michel Gassier is a restless and innovative vigneron. Usually inquisitive personalities like Michel start as outsiders, enfants terribles, iconoclasts. Such is not the case with Michel, whose family has owned vineyards in the Costières de Nîmes for four generations. Together with his wife Tina, they are helping to establish a new level of quality for Costières de Nîmes without forsaking the uniqueness of their terroir.

They have achieved this through nurturing their land, farming organically, promoting biodiversity, and respecting their employees as much as their vines. They are proponents of indigenous varieties and taking advantage of the diversity of climats to make wines that are dense and pure but elegantly balanced. Cercius is made in partnership with Eric Solomon and Philippe Cambie from several sites throughout the Rhône valley. Nostre Païs is the epitome of the terroir of the Costières de Nîmes while Lou Coucardié represents the aspirations of Michel and Tina through conversation with the land and its history.

Nostre Païs, our “Our Land” is Michel Gassier’s attempt at capturing what makes the Costières de Nîmes unique in the Rhône valley. For the Nostre Païs Rouge, Michel employs all the permitted red varieties in the appellation: Grenache, Carignan, Mourvedre, Cinsault and Syrah. He avoids over maturity and prefers to ferment only half the cuvée in neutral French oak barrels. Fermentations are indigenous and varying amounts of whole clusters are retained based on the vintage.

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### ORIGIN

*France*

### APPELLATION

*Costières de Nîmes*

### SOIL

*Red clay, gravel, sand*

### AGE OF VINES

*25-55*

### ELEVATION

*75–150 meters*

### VARIETIES

*Grenache, Carignan, Mourvedre, Cinsault, Syrah*

### FARMING

*Practicing organic, undergoing certification*

### FERMENTATION

*Hand harvested, fermentation in tank with manual punch downs*

### AGING

*6 months in tank and French oak barrels*

### ACCOLADES

(90-92) – 2014 Nostre Païs Rouge – Wine Advocate

92 – 2013 Nostre Païs Rouge – Wine Advocate

92 – 2013 Nostre Païs Rouge – Wine Spectator



ERIC SOLOMON  
SELECTIONS