

Wine & Cheese by TCC's December 2011 Wine Club

The holidays are once again upon us and this month we have two bubblyies to help you celebrate the season! The first is CJR Reginato Blanc de Blancs from Mendoza, Argentina and the second is Eric Bordelet "Sidre Doux" from Normandy, France.

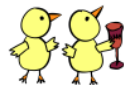
Blanc de Blancs is brought to us by the Reginato family. Jose Reginato has been making wines in Argentina for over 50 years and Pepe, his son, is responsible for creating "some of Mendoza's most sought after limited production, boutique sparkling wines". The Reginato family manage the entire winemaking process themselves - unlike other "factory" sparkling wine producers in Mendoza. They oversee the vineyards, select the grapes, decide on the time to harvest, craft the base wine and also do secondary fermentation at their winery.

Eric Bordelet is the creator behind "Sidre Doux" - a sparkling cider (Eric refers to cider as "sydre" or "sidre" which is the former spelling of the word). Eric took over his family's Normandy farm and their production of cider in 1992. Previously Eric was the sommelier at Arpege, one of Paris' most famous restaurants. He was encouraged by a close friend "to pursue his dream of making world-class cider". The Bordelet farm produces over 100 varieties of apples and over 15 varieties of pears, some planted back in the 1700's. No chemicals are used on the fruit and it's cultivated according to bio-dynamic agricultural practices. The farm was certified organic in 2005.

In the following pages, there is some information regarding the wine club selections. First, you'll find maps* showing the regions where the wines were produced. Next, you will see a description of each wine, some technical information on the wines, and food pairing suggestions.

As always, your feedback is encouraged. Please call us or stop by with your comments regarding our selections.

The Gang at TCC



Wine & Cheese by TCC



24104 W. Lockport Street Plainfield, IL 60544
(815) 436-3499
www.wcbytcc.com

#124 -- ARGENTINA



MAJOR VARIETIES (acres:
2001--Table/Raisin in Bold Face)

Red: Cereza: 78,250; Criolla grande (aka Mission/Pais): 60,900; Malbec: 40,400; Bonarda: 37,050; Cabernet- Sauvignon: 30,150; Syrah: 19,550; Merlot: 13,600; Tempranillo: 10,700; Sangiovese: 6,150; **Red Globe:** 4,700; Bequino: 2,700; Barbera and Pinot noir: 2,600 each; **Ribier:** 2,400; Criolla chica: 1,800; **Cardinal:** 1,650 and Greco nero and **Flame seedless:** 1,250 each.

White: Pedro Ximenez: 37,300; Moscato rosada/ blanca: 26,700; Torrontes riojano: 20,200; Moscato d'Alexandria: 13,700; Chardonnay: 11,450; Chenin blanc: 8,900; Torrontes Sanjuanino: 7,800; Ugni blanc: 7,050; **Superior seedless:** 7,000; **Thompson seedless:** 5,500; Gibi: 3,100; **Arizul:** 2,800, Sémillon: 2,550; Valency: 2,150; Sauvignon blanc: 2,050; Tocai friulano: 1,950; Torrontes Mendocino: 1,900; Maticha: 900; Buonamico: 650 and **Italia:** 600.

PER CAPITA

18 gallons

CWS

PRODUCTION ('02)	VINEYARD LAND ('01)
444,886,600 gallons	496,950 acres
2,460,676 tons	95% for wines

WINE PROVINCES (% of tons of grapes: 2002)

a. Jujuy (neg)	h. Mendoza (66.8)
b. Salta (.9)	i. La Pampa (neg)
c. Catamarca (.4)	j. Neuquén (neg)
d. La Rioja (3.2)	k. Rio Negro (.7)
e. Cordoba (neg)	w/traces in Tucuman (l) & San tiago del Estero (m).
f. San Luis (neg)	
g. San Juan (27.9)	

MAJOR DEPARTMENTS IN PROVINCES WITH MOST VINEYARDS

(* see map #125 for elaboration)

in Mendoza (largely a wine-grape province*): San Martin, San Rafael, Rivadavia, Lavalle, Maipú, Junín, Santa Rosa, Luján & General Alvear;

in San Juan (largely a wine-grape province*): Veinticinco de Mayo, Caucete, Sarmiento, Pocito, San Martin, Nueve de Julio, Angaco, Albardón & Rawson;

in Rio Negro: General Roca (91% of the total production) & Avellaneda (8%);

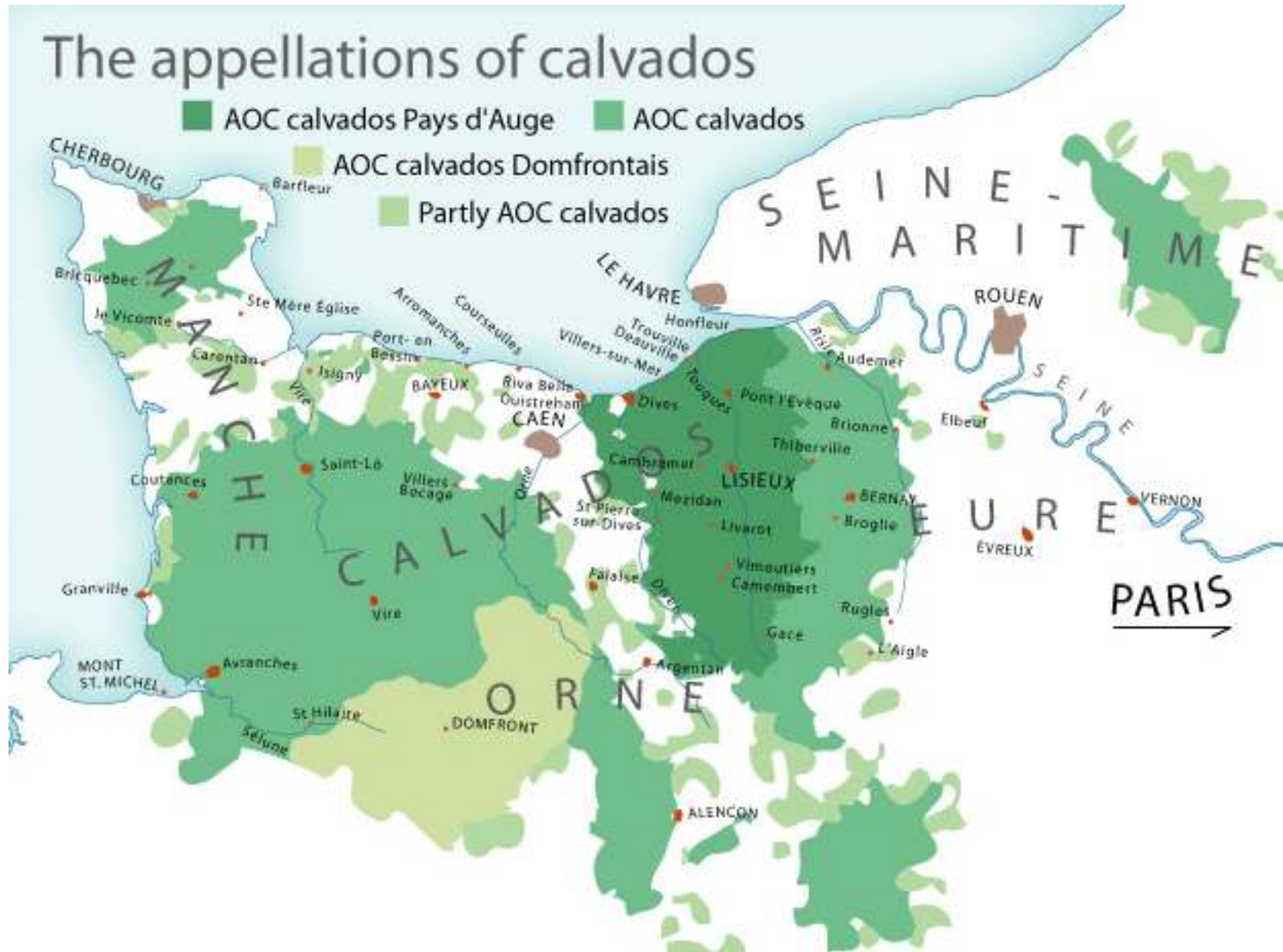
in La Rioja: Chilecito (89%) & Coronel Felipe Varela (10%);

in Catamarca: Tinogasta (72%) & Santa Maria (27%);

in Salta: Molinos (82%) & Cafayate (17%).

The appellations of calvados

- AOC calvados Pays d'Auge
- AOC calvados
- AOC calvados Domfrontais
- Partly AOC calvados



CJR Reginato

Blanc de Blancs

Type:	Sparkling Wine
Varietal composition:	70% Chardonnay, 30% Chenin Blanc
Vineyard Location:	Mendoza
Vintage:	2008
Country:	Argentina
Alcohol:	12.8%
Age-ability:	Drink now or within one to two years

Winemaking Philosophy and Vinification Details

Mendoza produces around 70% of Argentina's wines. Its dry climate and high average temperature allow the winemakers to harvest their grapes based on their ripeness as opposed to being driven by the weather. There are many rivers that span the area and mountains (including the Mendoza River) which allow for optimal irrigation of the crops.

The Chardonnay and Chenin Blanc grapes used to create this sparkling wine are hand-picked. The wine is produced using the "*Charmat*" process which allows for secondary fermentation to occur in a large tank as opposed to the "*methode champenoise*" where the secondary fermentation takes place in the bottle itself.

Tasting Notes

Pear skin and apple aromas combine with crisp fruit flavors to give this sparkling wine a mix of sweet and tart. It is light to medium bodied with a hint of peach on the finish. Bubbly yet light and refreshing!

Pairing Suggestions

This bubbly will pair perfectly with your holiday appetizers and entrees such as smoked salmon, mushrooms, brie and with spicy foods such as sushi. For dessert, pair it with traditional holiday plum pudding or light, delicate cookies. Give it a try with our Salmon Carpaccio or Baked Brie with Raspberry!

For this month's cheese selection, pair with the Lancashire cheese. The off-dry style, honey and baked apple notes of the cider are a delicious offset to the tangy characteristic of the cheese.

Eric Bordelet

Sidre Doux

Type:	Apple Cider
Varietal composition:	Apple
Vineyard Location:	Pays d'Auge
Vintage:	2008
Country:	Normandy, France
Alcohol:	3.5%
Age-ability:	Drink now or cellar for one year

Winemaking Philosophy and Vinification Details

The geography of the Pays d'Auge area of Normandy where the apples for this cider are grown consists of sedimentary rocks that date back to more than three billion years. The older the rock, the richer the minerals found in the soil where these trees are planted. This helps to produce a higher quality fruit and adds to the incredible texture and minerality of the resulting cider.

The apples for this cider are hand-picked in wooden cases and placed in a dry and aired location for three to five weeks to dehydrate. They are ground and pressed and then the alcoholic fermentation process begins. The fruit is then settled and racked several times to slow down the fermentation process. Light filtration and bottling follows and bubbles appear within two weeks of bottling.

Tasting Notes

More of an off-dry style, this amber colored cider has aromas of honey and baked apples which follow through to the taste. You'll get a sensation of small bubbles on the tongue and a balancing acidity on the finish.

Pairing Suggestions

This cider will pair well with your holiday meal as an aperitif or as a compliment to your dessert. Try it with mild blue cheese, apple crumble dessert, or with our Charcuterie or Blue Cheese Cheesecake.

For this month's cheese club selection, pair with Red Leicester. The apple and peach notes of this sweet and tart sparkling wine are a lovely offset to the tangy, nutty, sweetness of the cheese.

Enjoy!