



# Southbury Package Store Uncorked



## HAPPY THANKSGIVING!

There's something about the Thanksgiving Holiday that gives me the warm and fuzzies. The days end quicker, the nights are cool and crisp, and it feels like we all start gearing up for "our" winter hibernation. This holiday was always a favorite of my mother's and that is probably why I put so much effort into pairing the Thanksgiving meal with wine. Of all the meals we work with pairing wines throughout the year, this one presents some challenges. Before I head down this path, I only have two rules. Drink what you like and don't worry about every pairing being perfect. Between the bird, candied yams, savory vegetables and of course, tart cranberry sauce; the table is loaded with flavors coming from every direction. In general, I try to steer clear of two things when pairing wines for Thanksgiving: heavy tannin, and citrusy fruits. Now that we have that straightened out, let's get to some turkey dinner wines.

Bubbles. It wouldn't be a celebratory time for me, without some bubbles to kick the day off. Rollin Soles started Argyle Winery in Dundee Oregon way back in 1987. It was his belief that the cool Oregonian climate would be ideal to grow high acid grapes to produce sparkling wines. He was and still is correct. Although today his winery is probably better known for the classic Pinot Noir, it is his Blanc de Noirs sparkling wine that caught our attention. The **Argyle Blanc de Noirs 2017 (\$26.98)** is made from a 50/50 blend of Pinot Noir and Meunier. This wine is made just like classic Champagne, in the bottle! Full of beautiful natural acidity and tension this bottle of bubbles is a great starting point for your holiday festivities. Red-fruited depth and firm structure with rose petal, cherry plum, and grapefruit woven together with a creamy texture and dynamic length. A great social lubricant for those awkward extended family reintroductions.

In a recent wine class, I opined about Riesling and how it is misunderstood by a lot of the American wine drinking public. It is a fruit driven wine with a sugary sweetness, but when it is done in a balanced manner, it yields ethereal results. Allen Shoup spent decades promoting Washington state wine at Chateau Ste. Michelle. He mused about allowing what some of the world's best winemakers could do with access to Washington state's great vineyard sites and the wines they could produce. With that concept in mind, he started the Long Shadows wine project in 2003. Fast forwarding twenty years, we bring you an offspring of that project. Riesling is a fantastic Turkey Day option, and we love the **Longshadows Poet's Leap Columbia Valley Riesling 2020 (\$20.00)**. Built with racy acidity, white flower blossoms, peach and sweet pink lemonade aromas wrapped around a core of delicious

## Speakeasy Wine of the Month Club

Membership has its benefits. If you're a fan you've been following our monthly wine writeups. Each month we pick a seasonal wine that pique's our interest and pass on the discovery to you. We strive to find unique, exciting, and delicious wines to present. For example, this month's selection is a wine from the Côtes du Marmandais, an area in France I had never seen wine from and neither had James. Of course, it made perfect sense to promote this as our WOM. These small introductions to faraway places are great opportunities to expand our wine experience.

To aid furthering our wine education, we're offering a membership to the **Speakeasy Wine of the Month Club**. For the term of your membership, you will receive the following:

- 1 bottle of the SPS wine of the month
- 10% discount on all wine purchases throughout the term of the membership (state minimum applies)
- 6 bottle SPS tote bag
- 20% off the price of wine classes
- First notice for wine dinners and special events
- Free admission (plus a guest) to our Sunday Grand Cru Tasting Events (\$25.00 for non-members)

## JOIN TODAY!

### MAKES A GREAT GIFT!

*3 Month Membership*  
*\$75.00*

*6 Month Membership*  
*\$120.00*

*12 Month Membership*  
*\$200.00*



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### Upcoming Events

*Saturday, November 19<sup>th</sup>*

#### **Duckhorn Family of Wines Cru Tasting**

SPS 1:00 - 5:00

*Tuesday, November 22<sup>nd</sup>*

#### **SPS On the Road**

#### **Thanksgiving Wines**

The Local Gourmet 3:00 - 6:30

*Friday, December 2<sup>nd</sup>*

#### **Stateside Vodka & Cocktails**

#### **Spirits Tasting**

SPS 3:30 - 6:30

*Friday, December 9<sup>th</sup>*

#### **Jefferson's Bourbon**

#### **Spirits Tasting**

SPS 3:30 - 6:30

*Friday, December 16<sup>th</sup>*

#### **Kentucky Owl Whiskeys**

#### **Spirits Tasting**

SPS 3:30 - 6:30

*Saturday, December 17<sup>th</sup>*

#### **Grand Cru Tasting**

#### **Châteauneuf du Pape**

SPS 1:00 - 5:00

*Wednesday, December 21<sup>st</sup>*

#### **SPS On the Road**

#### **Holiday Wines**

The Local Gourmet 3:00 - 6:30

*Friday, December 23<sup>rd</sup>*

#### **Captain Lawrence Brewing**

#### **Beer Tasting**

SPS 3:30 - 6:30

minerality that is lively and pure. Add just a trace of sugar to give the wine a vibrant presence. Don't sleep on the Poet's Leap.

All Côtes du Rhône are created equal, but some are more equal than others. Wines from the Rhône Valley have a broad range of flavors and quality when bearing this all-encompassing appellation. The Perrin family are no strangers to this reality. Their portfolio of wines from the Rhône spans everything from a \$10 Côtes de Ventoux all the way to their famous Châteauneuf du Pape Beaucastel. Somewhere in the middle of all that is **Château Beaucastel Coudoulet de Beaucastel 2020 (\$32.00)**. Coudoulet takes its name from the 30-hectare vineyard site that abuts the Châteauneuf appellation. Here the same soil type produces what the wine world refers to as "Baby Beaucastel." A blend of Grenache, Syrah, Mourvedre and Cinsault this wine drinks similar to its parents' full-grown contemporaries. If you enjoy Rhône style wines and more specifically Châteauneuf du Pape, take this "Baby" for a spin on Turkey Day.

Thanksgiving is a uniquely American holiday and there may not be a better red grape to put its arms around all the flavors than Zinfandel. The Seghesio family has been producing award winning wines in Sonoma since 1895. Specializing in old vine Zinfandels, the mantra of the family has been "kicking the same dirt and vines for 125 years". Recently we had the opportunity to taste a real value from their portfolio. The **Seghesio 'Angela's Table' Zinfandel 2020 (\$20.98)** is a Zinfandel produced to honor the matriarch of the family. An expressive wine, probably much like Angela with aromas of deep dark fruits, that come across soft and luscious with notes of black cherry, black raspberry, figs, and baking spices. There's a little bit of everything in here to please all the different palate profiles for your family. Angela's here to keep the family happy, bring this wine and yours will be too.

Lastly, I must pay homage to a little wine I used to sell in my wine rep days back at Winebow. I had the pleasure to work a day with Patty Rock (John Fetzer's wife) to bring their wine Saracina Vineyards into the CT marketplace. The **Saracina Vineyards 'Old Soul Red' 2018 (\$26.00)** can be a entertaining addition to your Thanksgiving table. Built with more structure than just straight Zinfandel, this is a hearty California red blend which includes Carignan, Petite Sirah, and Malbec. Don't let the name fool you—this Old Soul has plenty of spicy, dark-fruited oomph to offer. It's exactly the kind of blockbuster red that'll really come into its own with a plentiful meal. Great to drown out the post Turkey Day feast family "discussions."

**LIFE IS SHORT.... DRINK BETTER!**

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