

# THE BUTCHER'S POUR

## Introduction

### More Technical Tasting

The object of this wine membership is Fun; however, I am sure there will be some folks that would like to dive in a little further. Here are just a few tips or suggestions for anyone looking to take their tasting to the next level.

### Glassware

Any glass will work for tasting and drinking wine, but I suggest a glass with a larger bowl and opening at the top. This will allow you to really smell and get really personal with your wine. Also, who doesn't love the aesthetic of swirling wine in a beautiful wine glass?

### Tasting Sheets

Under "The Butcher's Pour" tab on the website, we have included a simple printable sheet for you to be able to take notes and keep for future reference.

\*Please keep in mind that this is just for some extra fun. None of this is required.



## Welcome to The Butcher's Pour!

My name is Whitney Sacdalan, I am a Level One Sommelier who has worked in the hospitality industry for over ten years. I believe that wine and food should always be fun; best enjoyed with great company.

When I was first learning about wine, I was so intrigued how this fermented grape juice could encompass so much. Each bottle has its own personality, and can tell a story; or sometimes it can be just as simple as a delicious bottle of wine enjoyed after a long day. Some of my favorite memories are always highlighted by what wine we drank. I will never forget drinking a stunning dry farmed pinot noir with my best friend, or sharing a gorgeous bottle of champagne with my fiancé. Even revisiting these wines later can be like seeing an old friend.

Outside of wine I am a food-loving cocktail enthusiast. Before I really got into wine I loved bartending, and had the same idea of bringing balance to cocktails as I like to bring to a wine list: somewhere between modern and classic. Again, I really loved the science, creativity, and history that was incorporated in bartending.

## Introduction



## My Favorite Grape(s)

One of the most common asked questions I have been asked is “What is your favorite grape?” Please believe me when I say I have put a lot of thought into this. I have narrowed this down to two grapes; chenin blanc and pinot noir.

Chenin blanc is the chameleon of grape varieties; this wine can go anywhere from super lean and austere to a weighty dessert wine. Personally I prefer a super crisp clean chenin with raw oysters.

Pinot Noir didn't seem like an obvious choice for me at first, but I am in love with the wines coming from the Deep Roots Coalition in Oregon. These pinot noirs are the perfect balance between earth and fruit.

## Contact

If you would like to share any information or if you have a request please email [whitney@pendulummeats.com](mailto:whitney@pendulummeats.com)

There is always a reason something is done, like why a specific cocktail gets a lemon twist; just like why a specific grape is typically grown in a certain area. But then there are always new people trying to change the rules, and that is where I think balance really comes in to play.

Ultimately, it is my goal to make sure that y'all as guests are enjoying what you are drinking, and hope that I can help you find wines that you will remember in your own way. I am excited to share and learn with our new and growing wine community, and I can't wait to hear what your palates have to say.

## About the Club

'The Butcher's Pour' by Pendulum will introduce guests to a variety of wines that they may not pick for themselves. As stated in the description each box will include four themed wines with notes and pairing suggestions. In addition to the monthly wine box; members will get buy one, get one half off on in shop wine purchases, exclusive case pricing on club wines, and special pricing on wine events including virtual tastings.



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