

# THE BUTCHER'S POUR

Palate Pleasers | What's in the Bottle | Everyday Wine(s)

## Boundary Breaks: Riesling

100% Riesling

**Aromas:** Bright tropicals & stone fruits with mild petrol

**On the Palate:** Juicy peaches and pineapple with soft minerals

**Pairing:** Aperitif, Stuffing

## Avancia Cuvée de O: Godello

100% Godello

**Aromas:** Honeydew & watermelon rinds

**On the Palate:** Ripe melons, mild salinity, and mild vegetal notes

**Pairing:** The crispy turkey skin bites you steal while you think no one is looking...

## Uva Non Grata: Gamay

100% Gamay

**Aromas:** Fruit bomb for days!

**On the Palate:** Crunchy berry flavors with a perfectly dry finish

**Pairing:** Everything on your Thanksgiving Table!

## Domaine de la Guicharde

Grenache & Syrah

**Aromas:** Dark cherries, herbal, cinnamon

**On the Palate:** Cherries and cassis with sweet tobacco and hints of black licorice

**Pairing:** Dark meat turkey or slightly fatty red meat

## Palate Pleasers

These are the wines that are perfect for even your pickiest guests; they are balanced between fruit, acidity, and sweetness. My two go to palate pleasers are medium dry riesling and gamay, but many other wines can also fall into the category.

Riesling can be one of the most complex white varieties; often showing beautiful ripe stone fruits, rich minerality, and a true sense of place. Isn't all Riesling sweet? No! Some of the best rieslings are bone dry, and lively with acidity. When it comes to what riesling you want to use for entertaining; I suggest a medium dry or off dry Riesling. These wines will still have a touch of residual sugar, but if they are balanced with the right amount of acid they will be perfectly juicy.

For a crowd friendly red I will almost always recommend a Gamay. Lighter in body like most Pinot Noir, but usually with a little more attitude. These wines will show tons of fresh strawberries or other red fruits; sometimes I taste watermelon bubble gum. Just fun crushable wines are even more delicious with a little chill. The Uva Non Grata in the box is no exception.

Of course we all want to make sure that we are taking care of our guests when we entertain, and make sure that they are enjoying what they are drinking; however, the most important thing is that you are enjoying what is in your glass.

## What's in the Bottle

### *Riesling*

Originating in the Rhine Region of Germany, traditionally known for producing wines with higher acid balanced by residual sugar. Riesling made its way to the United States through German

### Everyday Wine(s)

I am in love with high acid wines. These are kind of like my version of the IPA a few years ago; when everyone was trying to make the hoppiest beer on the planet. In my case the more acidity in my wine the better.

Personal favorite in the shop right now is the Monteveno Malvasia. It is so crisp and bright with mouthwatering citrus zest. For an extra refreshing sipper after work I will pour a glass over ice and top it with Orange La Croix.

As we settle into colder weather, I am beginning to crave red wines such as the Petraio that we have in the shop. This little Italian red over delivers for the price point. I have enjoyed it with pizza or even just while completing some chores after work.

### Events this month

**November 12th-** Virtual Tasting 6:30pm w/ Angela from Well Crafted

**November 21st-** Thanksgiving Wine Tasting

**November 25th-** Thanksgiving Wine Tasting

**November 28th-** Small Business Saturday Tasting

### Virtual Chat

Our chat will be held on Tuesday, November 10th at 6:30pm. This will be an opportunity for y'all to ask questions or share your opinions about the wines. I am always excited to hear your feedback!

### Contact

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

Sources:

*Wine Folly*

[sevenfifty.com](http://sevenfifty.com)

immigrants. The Finger Lakes has become a staple home for Riesling; these wines showing their traditional stone fruits, but with the added surprise of mild tropical notes. I love how this wine has so much texture, and just this bright acidity to cut through the juiciness that hits your palate

“Is it delicious? It must be Riesling!!”

### Godello

Potentially originating in Spain; this variety is also thought to thrive in Portugal where it is known as Gouveio. Typically known for notes of grapefruit, lemon zest, and salinity; the wine in your box shows more melon in my opinion. There is still a mild salinity present, but I don't think it is enough to be off-putting. In fact I think it is one of the qualities I enjoy most about this wine, and hope you will too!

### Gamay

Way back at the tail end of the Bubonic Plague in Burgundy, Gamay was a savior to smaller wine estates trying to get their houses back in order. Ripening an average of two weeks earlier, and with less complications during the growing season than Pinot Noir. Around 1395 The Duke of Burgundy began outlawing Gamay, upset that it was taking up space that could be used for Pinot Noir. Eventually growers kept moving further and further south until they settled in Beaujolais.

The wine in your box has been “bottled without appellation;” meaning that the grapes could come from multiple places. This wine is the definition of a fun wine to be enjoyed without too much thought. I personally would throw this in the fridge, and serve it cold. This just makes the wine even juicier, and more fun.

### Cote du Rhône

This region is famous for a multitude of different grape varietals, but we are going to focus on Grenache and Syrah. Wine laws here dictated that at least 15% Syrah(or Mourvèdre, but we aren't talking about that right now) must be used in the blend. Depending on if you are in a certain region of Cote du Rhône you may be required to also include a minimum of 40% Grenache.

I love this wine not only for its rich cherry characteristics, but the winemakers Isabelle & Arnaud Guicharde are committed to making delicious wine responsibly. They are 100% biodynamic, and co-fermenting with native yeasts.