

THE BUTCHER'S POUR

Happy 1st Anniversary to Us!

Lunato Lambrusco

Aromas: Super fresh and juicy nose

On the Palate: Mirrors the nose with juicy red fruit flavors, fresh and hints of sweet notes

Pairing: Hot Italian Sausage on the grill, pizza, pasta

Acinum Extra Dry Prosecco

Aromas: Bright green apples and citrus

On the Palate: Light and and of course effervescent, but in a bright, refreshing sort of way that is perfect for everyday.

Pairing: Brunch, grilled fishes, and charcuterie

Mont Marcal Cava 2018

Aromas: Strawberry pastries

On the Palate: Because of the way cava is made you can expect bready notes like those of traditional champagne.

Pairing: Appetizers, shellfish, and grilled pork dishes.

Joyride 2020

Aromas: Fresh Strawberries and herbs

On the Palate: A refreshing and crushable sparkling rosé that is made in a Prosecco style

Pairing: End of summer salads, grilled

Events...

Wine Tasting: September 17th at 6:30pm with Angela from Well Crafted... We are going to taste through a line up of everyday wines that over deliver for the price point.

Thank YOU!

This is just a huge shout out too all of our members; I really can't thank you enough for hanging out with us over the last year! I hope you have enjoyed the wine selections as much as I enjoy picking delicious wines to spoil y'all.

This upcoming year I am excited for us to check out a few new countries that I have in the works, but I would really love to hear if there are any varieties or countries that you would like to explore. If there are any things in your boxes that you have enjoyed, and especially if there is something that you haven't. I always want to make sure that y'all are enjoying what goes into your box.

Also, I really just want to give a huge shout out to Dylan and Dana for letting me start this wine club at Pendulum. I have worked in restaurants for about 15 years, and never have I worked in a place that has truly made me feel so much a part of the family.

What's in the Box?

In your box this month you have a fun selection of all sparkling wines; because we are celebrating, but also I believe don't have to be celebrating to have bubbles. Your Lambrusco will be perfect for pizza nights; might I suggest the Pizza Kits from Pendulum Fine Meats? I heard they are amazing (wink wink). This Lambrusco in particular is going to have a little more fruit forwardness than the dry Lambrusco we had back in December. I suggest a little Chorizo Navarre; it's a little spicier than the pepperoni, which will be great with the fruit in the wine.

A Prosecco and a Rosé Cava that are perfect for one of those many hot nights that we still have ahead of us or for Sunday brunch. I am personally really loving Prosecco with a charcuterie board. I think it has just the perfect balance between all of the meats and cheeses. I little acid to cut through the fat, and still a nice bit of fruit to pair with anything spicy.

Lastly, a slightly more serious sparkling made by John Grochau in the Willamette Valley. Joyride is a dry sparkling rosé made from Pinot Noir grapes that have been sustainably farmed and hand harvested.