

The Butcher's Pour

March 2024

La Domitienne Picpoul

Picpoul translates literally into “stings the lip.” This wine shows complexity with notes of spring flowers and a streak of minerality. Because the wine finishes with such clean and bracing acidity, the rich mid-palate of melon and stone fruit is a delightful surprise. This charming wine begs for sunny days, shellfish & seafood.

Haut Espoir Cloudfall

Enjoy this wonderful white blend of Sauvignon blanc, Chardonnay, Semillon, Viognier and Chenin Blanc from South Africa. Texture and minerality are the story here, with a rich and creamy mouthfeel and lots of crushed stone on the palate, the dusty/dry finish. Aromas and flavors of white fruits - peach, apple, pear - with accents of passionfruit, green melon and toasted hazelnut are clear, but subtle, and keep on lingering. Enjoy with shrimp, scallops with mango salsa, a grilled chicken Caesar, or a nice chicken pasta with a rich cream sauce.

Pilgrim Mencia

100% Mencia from Bierzo, Spain. A black cherry color. Highlighted on the nose are fresh red fruits, minerals and blue flowers. Fine and exquisite on the palate as it is fleshy, fragrant, and full bodied. This wine will pair well with a rich beef and mushroom stew with traditional flavors, perked up with the savory addition of cocoa powder.

Collina San Ponzio Dolcetto

Dolcetto translates into “little sweet one” which is a term of endearment that Italians use like Americans use “sweetheart.” This dry red is rich, round, soft and fruity. It has a deep ruby and purple color and intriguing aromatics of blackberry, plum and spice. Enjoy cured meats & cheese.

National Mulled Wine Day is March 3rd!

National Mulled Wine day warms us up with fruits, spices, and wine, In the lingering days of winter, a hot mug of mulled wine hits the spot and fills the home with pleasant aromas. Enjoy a nice mulled wine using the Spiceology spice kit with your Butcher's Pour box this month.

