

Ethnology - Kleban's 7/20/18

- Delaware/New Jersey Meade and Hard Cider
- France (Eastern, Southeast, and Corsican)



Vintage Year - Vineyard - Region, town - Varietal(s) - % alc. - Price - Comment

#1 **2018 Liquid Alchemy Beverages (LAB); Hard Cider; Wilmington, Delaware; Pineapple Experiment #13; 7.5% alcohol; \$15.00;** “Using The “Light Cide(r)” as our starting point (Pennsylvania grown apples are front and center in this apple forward cider. Orange blossom honey and a light Belgian candy syrup are used before fermentation), we add a combination of caramelized and fresh, whole pineapples. The end result is a crisp cider with notes of pineapple that don't overwhelm the flavor. This cider is sweetened on the backend ever so slightly so as to not lose its pineapple taste.”

#2 **2016 Vin de Savoie, Domaine Jean Vullien et Fils; Freterive, France** (a commune in the Savoie area of the Auvergne-Rhône-Alpes region in south-eastern France, just south of Geneva); **100% Jacquère; 11.5% alcohol; \$15.00** Fresh crisp, lemon and mineral, “Muscadet of the Alps”

#3 **2016 Domaine des Herbauges Collection Terrior; Loire Valley, France; 100% Grolleau Gris; 11% alcohol; \$15.00** “Pink skinned mutation of Grolleau Noir...” Less than 1000 acres of this vine exist on earth. “Amazing and so attractive! Straw, golden, slightly pink color. Fresh, crisp and refreshing nose, on strawberries, melon, peach, citrus fruits & white flowers. Juicy and ample palate, on warm red fruits & pastry!

#4 **2017 Clos Alivu, Patrimonio (Rosé); Oletta, (Isle de) Corsica, France; 100% Niellucciu** grapes from 50+-year-old vines (genetically linked to Sangiovese); Organic, but currently uncertified as so; 13% alcohol; \$18.00 “With nuances of cherry and citrus and a gorgeous perfume...” “A diaphanous pink, the wine opens with scents of violets and wild herbs, then expands into wild strawberry and black pepper flavors. Bold and dynamic, the wine has a seaside earthiness and richness that recalls a lobster bisque, which would make a fabulous pairing.”

#5 **2016 Jean-Marc Burgaud; Les Vignes de Thulon, Beaujolais Villages; Lantignié, France (north of Lyon); 100% Gamay** grapes; 12.5% alcohol; \$18.00 “Vivid magenta. Vibrant red berry and spicecake scents are complemented by suggestions of underbrush and

Ethanology - Kleban's 7/20/18

candied lavender. Sappy and focused on the palate, offering appealingly sweet cherry and raspberry flavors that turn darker and deeper on the back half. Silky tannins sneak in on a very long, spice-tinged finish that leaves a note of candied flowers behind. This wine is showing cru-level complexity and persistence.” “The 2016 Beaujolais Villages Les Vignes de Thulon has quite a complex bouquet: red berry fruit, traces of charcoal and undergrowth emerging with time. The palate is medium-bodied with supple tannin, a mixture of red and black fruit with a gentle finish that leaves a saline touch on the aftertaste...”

#6 **2015 Château Massiac, Azille, Minervois, in the Languedoc region (SE) east of Toulouse, France**, 75% Syrah- 25% Carignan; 13.8% alcohol, \$18.00 “...structured and balanced, it has intense, concentrated notes of dark fruit and spice backed by rich earth and minerals...As the wine ages in bottle, it develops enticing notes of juniper, rosemary and thyme as well as the savory flavors of wild berries and a hint of the “animal” (?)

NOTE:

#’s **7 - 8 - 9**, Are award winning **Meads** from **Liquid Alchemy Beverages (LAB)** of Wilmington, Delaware, made with honey (from New Jersey Bees that are taken down to Florida to pollinate the Orange Blossoms), from laboratory grown Canadian yeast, and from carbon-filtered water.

#7 **2018 LAB Black-302**; 12.5% alcohol; \$12.50; “A special combination of Triple Crown blackberries (sourced locally from Delaware, hence the 302), black raisins and black currants. Bronze medal Mead Free or Die 2017. We combine all the best "blackish" berries we can find to make a turbocharged fruit flavor with a local twist. Melding fresh black currants, black raisins and locally grown blackberries we made a truly unique bold but tart flavor profile. This is also our first collaboration with a local organic farm and many thanks to the folks at Berry Good Farm in Hockessin Delaware for allowing us to pick nearly 125 pounds of raw Triple Crown Blackberries this year to make our amazing mead. Drink Natural, Drink Local. Bronze Medal 2017 Texas Mead Cup”

#8 **2018 LAB Pucker-Up-Baby**; 12.5% alcohol; \$12.50; Infused with “...dark purple dried leaves... Jamaican Sorrel. Exquisite ruby coloring and slightly floral notes. This baby pairs perfectly with a filet mignon or a good Gouda, cheddar or port. Gold Medal 2016 Texas Mead Cup. Gold Medal 2016 Mead Free or Die Competition”

#9 **2018 LAB Thai-Grr** ; 12.5% alcohol; \$12.50; “When you hear the word Tiger you think strong, bold, aggressive, but also graceful, sleek, stealthy. A celebration of home-grown Thai Chili peppers mixed with fresh lime creates a pretty innocent looking but powerful little concoction. Don’t assume this light colored liquid is light in flavor. If you prefer more purr than growl add some orange juice and serve at your next brunch. 2016 Texas Mead Cup Best-In-Show Grand Champion!

\$12.50/person, \$25.00/couple