

APEM DACA Renewal Benefit Wine Tasting

7pm January 11th 2017 Fordham University Lincoln Center

Selections by Bryan Leung, Nolita Wine Merchants, New York



Red wine Starter: Viña Zorzal Garnacha Navarra 2015. A Garnacha from Navarra, Spain made with dry-farmed, organically-grown grapes from exceptionally gnarly old vines. Smooth and easy to drink, it shows plenty of plum and blackberry fruit, with notes of hibiscus tea and brambles over light, well-integrated tannins. First-rate quaffer for drinking copiously and with hearty enjoyment but not tonight please!! We have at least three other wines for your consideration.

Specialty: Sustainable | Variety: Garnacha | Region: Navarra, Spain



White wine Starter: Château Roquefort Bordeaux Blanc 2013 *Bryan: for those who miss taste of Summer, but want a wine still provides warmth in Winter.* “light, bright, refreshing and zippy, with grapefruit and white flowers, sterling minerality and great acidity. Green herbs and gooseberry with a touch of golden fruit to round it out, enjoy with oysters, ceviche, sautéed chicken breast.

Specialty: Organic | Variety: Sauvignon Blanc/Semillon | Region: Entre-Deux-Mers, Bordeaux



First Course Red: Pierre Cotton Brouilly 2015 This “100% Cotton” organically produced by Pierre Cotton, friend of fellow dynamic young winemaker Yann Bertrand. Spicy fruit on the nose, red cherry, sweet red bean, and black pepper. 100% old-vine Gamay. organic, vinified unfiltered *without sulfur* in a large 18th century chai with cavernous cellars said to be built for Chateau de Pierreux. Today, Pierre and his parents are the sole producers.

Specialty: Biodynamic; no sulfites added | Variety: Gamay | Region: Brouilly, Beaujolais, France



Main Course: Parize Givry 1er Cru Champ Nalot 2013 A Premier Cru wine produced with great care: Parize farms organically, prunes rigorously, does a green harvest, picks by hand from vine and sorting table, then vinifies the best of the best grapes. A whole, savory red with great fruit, a wine with pronounced character and strength that like an erudite dining companion, never overwhelms: rich Bing cherry and cedarwood spice, a hint of earth and rusticity.

Specialty: Sustainable | Variety: Pinot Noir | Region: Givry, Burgundy, France



Sparkling with Dessert: Lambert de Seyssel - Royal Seyssel 2011 The French Alps village of Seyssel’s viticulture date back centuries. Queen Victoria I is said to have ordered it on every spa visit. Made with local Molette and Altesse grapes using the méthode traditionnelle, aged for two years sur latte... ”the Petit Royal is unequaled in the world of sparkling wine: alpine flowers, dried fruit, wildflower honey, and a toasty, yeasty note give this value sparkler an utterly delightful aromatic richness and complexity.” (Anthony Lynch, Kermit Lynch)

Specialty: La lutte raisonnée* | Variety: 70% Molette, 30% Altesse | Region: Savoie, France

* La lutte raisonnée is 'the reasoned struggle'. Growers who practice this kind of viticulture claim to use chemicals less often and less aggressively than conventional growers, though the meaning of this term varies by grower. Does organic wine taste better? Yes, argue Delmas, M. A., Gergaud, O., & Lim, J. (2016). Does Organic Wine Taste Better? *Journal of Wine Economics*, vol 11, no. 3, 329–354

For more information see www.dacabenefit.com or www.nolitawinemerchants.com.