

MERRIMAN'S

HONOLULU

Wine Club November Options

1ST TIER: TWO BOTTLES FOR \$89

REDS:

2016 CHÂTEAU LA NERTHE 'LES CASSAGNES' COTES DU RHONE VILLAGES, FRANCE

This is a medium to full bodied, fruit forward blend of Grenache, Mourvedre, and Syrah full of ripe red and black cherry notes. The long finish is highlighted by sweet spices with a silky texture. This wine is a perfect pairing for pork, veal and lamb, along with soft or hard cheese.

2016 NOVY FAMILY ZINFANDEL, RUSSIAN RIVER VALLEY, SONOMA COUNTY, CA

This Zinfandel offering brings evocative notes of baked raspberries, blueberry pie, and plum preserves. Touches of Indian spices and fruit cake balance the full bodied and plush textured wine. Pairs well with Beef, Lamb and Poultry.

2015 GRIFALCO AGLIANICO DEL VULTURE GRICOS, ITALY

Aromas of ripe black skinned fruit, violets, leather and scorched earth. This savory medium bodied wine has a palate full of prunes, dried cherries, and star anise. Pair this with rich meats such as Prime Rib, Osso Bucco, and Venison.

WHITES:

2015 ZIND-HUMBRECHT MUSCAT, ALSACE, FRANCE

This is the perfect summer wine with an intense, aromatic nose full of fruity and floral aromas of white flowers, apricot and citrus. The palate is filled with zippy acidity, stony minerality, and flavors of blood orange, apricots, and spicy basil. This medium to full bodied, firm spicy white is perfect for cracked crab, shellfish or asparagus.

2015 MAISON L'ENVOYE BOURGOGNE BLANC, MACONNAIS, BURGUNDY, FRANCE

This is a classic white Burgundy which opens with a nose of tangerine, lemon zest, and wild honey. This medium bodied textured wine shows flavors of crisp green apples, grilled citrus and stone fruit, layered with mouthwatering acidity. Pairs well with fresh seafood and light salads.

2016 VON BUHL, 'ARMAND', KABINETT RIESLING, PFALZ, GERMANY

With neutral aromas and invigorating acidity, this light bodied, off-dry wine is full of intense tropical fruit flavors such as mango, pineapple, and lychee. While full of exotic notes, firm minerality and a spicy finish, this selection has a perfect contrast for spicy Thai dishes, while also pairing well with sweet desserts.

Wine Club November Options

2ND TIER: TWO BOTTLES FOR \$139

REDS:

2016 CHARLY THEVENET, 'GRAIN & GRANIT', REGNIE GAMAY, BEAUJOLAIS, FRANCE

This outstanding bottling from Beaujolais is extremely perfumed and aromatic with aromas of dried flowers, sweet plums, and oranges entwined with sweet pink granite soils. This medium bodied wine comes from old vines averaging 70 years old and has a very well-balanced palate full of juicy fruit. Pair this wine with poultry such as chicken, duck or even Thanksgiving dinner.

2016 CLOS DU VAL ESTATE MERLOT, NAPA VALLEY

This full-bodied Merlot opens with aromas of harvest and Asian spices entwined with a touch of menthol. The plush palate is full of flavors of dark cherry and plum with nuances of spicy sage and cedar. The finish has touches of cacao and graham crackers layered over powerful ripe fruit. Pair this wine with beef or lamb.

2014 PAUL JABOULET AINE, 'LES JALET'S', CROZES-HERMITAGE SYRAH, RHONE, FRANCE

These vines are located on the steep terraces of Les Chassis in the Crozes-Hermitage region of the Rhone valley, the name of this wine comes from the French word galettes which is the term for the rocks left behind by moving ancient glaciers. This sturdy, full-bodied wine is full of black fruit, and sweet tannins, and would be the perfect complement to a beautifully seared rib-eye steak.

ROSE:

2016 CHATEAU LEOUBE, 'SECRET DE LEOUBE' ROSE, COTES DE PROVENCE, FRANCE

This is a highly sophisticated dry rose that has Cabernet Sauvignon chosen from the oldest vines added to the blend to give the wine added weight and structure. The lighter bodied, complex rose is full of red berry flavors with a ripe after taste that would be perfect for a summer afternoon.

WHITES:

2015 RAMEY CHARDONNAY RUSSIAN RIVER VALLEY, CA

Scents of pink grapefruit, fresh baked bread, and honeysuckle, with flavors of tart pineapple and tropical fruit. It is a fuller bodied and rich wine with great acidity. Ramey uses some of the finest French oak, which adds a soft vanilla buttercream finish. Pairs great with fresh seafood.

2017 LUCIEN CROCHET, 'LA CROIX DU ROY', SANCERRE, FRANCE

This outstanding, textbook Sancerre is grown in rocky, sandy soil and vinified in stainless steel to get the full feeling of the terroir. This medium bodied wine has great flavors of citrus fruit, herbs and earthy minerality that would pair well with any shellfish.

Wine Club November Options

TOP TIER: TWO BOTTLES FOR \$275

REDS:

2017 SEA SMOKE, 'SOUTHING', STA. RITA HILLS PINOT NOIR, CALIFORNIA

This coveted biodynamic vineyard has created a wine that is both elegant and complex. The everchanging nose starts with aromas of rose, violets, strawberries and spices, while the palate is highly acidic with flavors of black raspberry, stone, and espresso entwined with fine tannins. This medium bodied wine would be perfect for light meats such as poultry, pork or salmon.

2012 PIO CESARE NEBBIOLO, BARBARESCO, ITALY

This intense, full bodied, pretty red is full of ripe berries, almond and orange peels with a highly aromatic nose of dried flowers. This wine is rich with firm tannins and a firm finish that would pair well with braised veal and powerful aromatic cheese.

2017 BELLA UNION, NAPA VALLEY CABERNET SAUVIGNON, CALIFORNIA

This cabernet sauvignon made by Far Niente is a perfect example of a Napa Valley Cab. Full of luscious aromas of black cherry, anise and nutmeg, the palate is fruit forward but also restrained and full bodied with a hint of chocolate. Pair this wine with any steak or robust meat.

WHITES:

RENE GEOFFROY, ROSE DE SAIGNEE, BRUT, MONTAGNE DE REIMS, FRANCE

This ruby red, full bodied, pinot noir champagne has a nose of rose, wild strawberry, and fresh baked bread. With flavors of peach, raspberry, and orange zest, it is well balanced and full of lively, mouthwatering acidity and a spiced finish that would be a fine aperitif or compliment to seafood dishes.

2005 FOREAU DOMAINE DU CLOS NAUDIN, VOUVRAY MOELLEUX, LOIRE VALLEY, FRANCE

Rich and golden yellow, this opulent, aromatic wine shows hints of quince, apricot, honey and nutmeg. The palate is full bodied with sweet tropical flavors of passionfruit, caramel and cream with a slight minerality. Pair this wine with spicy Thai food or any creamy dessert.

2012 GUY ROBIN & FILS, GRAND CRU 'VALMUR', CHABLIS, BURGUNDY, FRANCE

This particularly elegant and soft medium-bodied, highly acidic expression of the chardonnay grape brings fresh, juicy, citrus and ripe apple that is well balanced by minerality that directly speaks of the grand cru terroir with no oak aging. While very refined and vibrant, this wine is a perfect pairing for rich fatty fish such as salmon and tuna as well as mild and soft cheese.