

MEET MICHAEL KLINGER

Sommelier & Wine Director, Supperland and Ever Andalo

ABOUT MICHAEL'S PICKS

See reverse for wine descriptions

I selected these wines with a few criteria in mind. First and foremost was delivering incredible diversity, authenticity, and value, covering the major European wine regions of France, Spain, and Italy, as well as something from the New California.

In the case of the Besson Rosé Granit, the wine comes from local importer Thomas Meunier, whom I knew from living in the Triangle. He moved here from the Loire Valley more than 10 years ago with a mission to bring small growers to our market, and has become a good friend over our years of doing business.

The Etna Bianco was inspired by my recent trip to Sicily for the Maestro Sommelier competition; I wanted to showcase one of the most exciting regions in the wine world at the moment.

I selected the Jolie-Laide Glou to have something domestic from California, but not the typical Napa or Sonoma wine that most folks think of – instead, a non-conventional and natural representation of the new generation in the Golden State.

Finally, the Vizcarra Ribera is from an estate I visited in 2015, part of the Olé & Obrigado portfolio of Iberian wines that I feel showcases the classic heart of Spanish wine from a dynamic group of small producers.

ABOUT SUPPERLAND'S WINE LIST

1212 The Plaza, Plaza Midwood

At Supperland, we offer 20 wines by the glass, as well as a focused yet extensive bottle list featuring around 240 selections. The main consideration for choosing wines is what pairs with our menu, so the largest categories are California and Washington state cabernet and blends; Bordeaux, and Tuscan reds to match our prime steaks; followed by Rhône and Spanish reds for our signature wagyu pot roast and pork can can; and pinot noir from Oregon and California, red Burgundy, and lighter reds for our poulet rouge and mushroom risotto. For whites, with our branzino and raw seafood focus, we lean heavily on chablis and white Burgundy, as well as the Loire Valley and Mediterranean. Besides all these classics, I enjoy sprinkling in some off-the-beaten path wines I have discovered over the years, from Austria, Greece, Croatia, Green Spain, and, of course, Sicily!

MICHAEL'S SUPPERLAND SUGGESTION

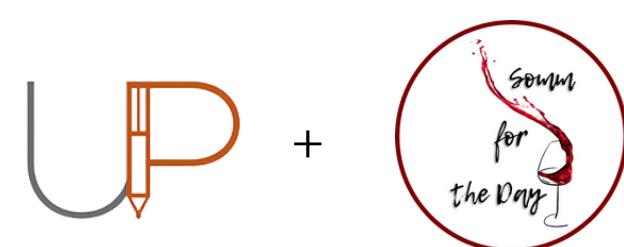
Lilbert-Fils Blanc des Blancs

My top pick for your second bottle depends on what you're eating, so I recommend starting with my favorite: Champagne! We pour a Premier Cru Extra Brut by the glass from Chateau Lombard, and on our bottle list right now my go-to is from Lilbert-Fils, a grower Champagne focused on Grand Cru Blanc des Blancs. It's an absolute stunner full of elegance and texture.

unpretentious wine club

Winter 2022

ft. Supperland's Michael Klinger



MICHAEL'S PICKS

Unpretentious Wine Club | Winter 2022 Offering

Franck Besson 'Rose Granit' Methode Traditionelle 2020

Pair with: Bring this out as guests arrive with hors d'oeuvres, especially any puff pastry or gougeres, a cheese board, or vegetable tempura.

Franck Besson's estate is located in the heart of Juliénas, one of the 10 "Crus" of Beaujolais. After taking over the estate in the 1990s, Besson studied intensively in Champagne. He returned home to revolutionize his cellar and make the finest bubbly, a new phenomenon in the region. "Rose Granit" is a reference to the famed pink granite soil that gives the area such a unique terroir.

A pale, bright rosé color, with delicate aromas of rose petals, fresh strawberry, and tart cherry fruit, this is a dry Brut style made from 100 percent gamay and aged like Champagne for 12 months to give a touch of breadth and creaminess, while remaining delicate and nimble on the palate.

Barone di Villagrande Etna Bianco Superiore 2020

Pair with: Almost any seafood, especially raw or baked oysters, shrimp cocktail, or scampi-style pasta; tarragon chicken salad; as well as any pesto or mushroom cream sauce.

Want to try a volcano wine? Mount Etna in eastern Sicily has a winemaking tradition dating back possibly to Homer, and in the past 20 years it has emerged as one of the most exciting wine regions not just in Italy, but in the entire world. Barone di Villagrande is one of the original modern producers there, helping to craft the rules for the Etna D.O.C. in the 1960s when the denomination was first proposed.

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Mostly from the indigenous Carricante grape variety, this is an unoaked, elegant, racy, and mineral-driven wine, bursting with white peach and candied lime fruit, nutty almond and caraway spice notes, and finishing with tingling, mouthwatering acidity.

Jolie-Laide 'Glou d'Etat' Grenache Blend 2021

Pair with: This is a perfect turkey and cranberry sauce wine for the holidays, also gorgeous with pork belly, barbecue, and grilled spicy sausages.

Jolie-Laide roughly translates to "Pretty-Ugly," a French term of endearment for something unconventionally beautiful, and this operation from founder Scott Schultz and his partner Jenny has become one of my favorites of the New California wine movement. Farming organically, with whole cluster grapes crushed by foot, fermented with native yeast and aged in neutral oak, their approach is a natural one, focusing on finding spectacular vineyard sites that allow them to be hands-off in the winemaking process.

This "Glou d'Etat" is a new red blend from Scott and Jenny, based on 65 percent grenache – along with 25 percent mourvèdre and 10 percent syrah – from three vineyards in Mendocino and along the Central Coast. Soft, bright, and super-juicy, this pops with gorgeous violet and fresh fruit aromas, red raspberry and black cherry, and is an excellent, low-tannin red sure to please a pinot noir lover – as well as those looking for something more adventurous. This bottle can even be enjoyed with a slight, refreshing chill.

Vizcarra Ribera del Duero 'Senda del Oro' 2019

Pair with: Enjoy with a holiday standing rib roast, or with any grilled meat dish, especially skirt or hanger steak with chimichurri sauce, or lambs chops with rosemary (also a lamb burger with mint and feta).

Winemaker Juan Carlos Vizcarra decided to begin bottling wine from his family estate in 1991 after noting that for generations, historic producers in the area – like Vega Sicilia and Pesquera – were coming to the estate to buy grapes for blending into their wines. Vizcarra oversees every detail of his tiny bodega, with modern gravity-fed winemaking to preserve the terroir of his special vineyards in northern Burgos. "Senda del Oro" refers to the "Golden Mile," a road stretching between the famed estates of the region. Made from 100 percent tempranillo – or tinto fino, as it's called in Ribera del Duero – this showcases fresh blackberry and ripe black cherry along with subtle vanilla and toasty baking spices from aging in French and American oak, finishing with earthy and tobacco notes.

Sign up for our next offering, with Restaurant Constance's Edward Kuehnle, coming Spring 2023, at unpretentiouspalate.com/wineclub

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