

MERRIMAN'S

HOME OF
HAWAII REGIONAL CUISINE

KAPALUA

WINES BY THE GLASS

Aug 2, 2022

SPARKLING

Billecart-Salmon, 'Brut Réserve', Mareuil-Sur-Aÿ, Champagne, France, NV \$35/gls, \$140/btl



One of the few independent major Champagne houses (like Henriot and Pol Roger) and also the oldest family-owned house, Billecart-Salmon has been producing solidly crisp and clean bubbly since 1818. They may be best known for their rosé, but this Brut Réserve is their classic house cuvée.

- **Grapes:** 40% meunier, 30% pinot noir, and 30% chardonnay
- **Style:** Brut (8 g/L residual sugar)
- **Winemaking:** Fermented in stainless steel. Aged in stainless steel on lees for 30 months.
- **Profile:** Fruity, crisp, and dry. Rainier cherries, Granny Smith apple, grated ginger, blanched almonds, citrus zest, chalky minerality.

RED

Ramírez de la Piscina, Tempranillo, Rioja Reserva, Spain, 2016 \$16/gls, \$64/btl



A relatively new Rioja estate officially founded in 1973, Ramírez de la Piscina owes its coat of arms logo to the family's medieval lineage tracing back to the early 12th century; an ancient, little stone church Santa Maria de la Piscina firmly remains in the middle of the estate vineyards. Somehow, over the years they have managed to keep costs low and quality ridiculously high for the price point; this is crowd-pleasing Rioja that over-delivers.

- **Grapes:** 100% tempranillo--no blending!
- **Winemaking:** Grapes fully destemmed. Spontaneous fermentation in stainless steel tanks. Aged in French and American oak barriques for 18 months, then back to the tank for 5 months. Rested in bottle for 24 months.
- **Profile:** Rich, round, full-bodied, bold, intense. Cherries, blackberries, plums, vanilla, tobacco, baking spices, anise.