

# MERRIMAN'S

HOME OF  
HAWAII REGIONAL CUISINE

KAPALUA

## WINES BY THE GLASS

Jun 16, 2022

### SPARKLING

**Ostro, Prosecco, Brut, Friuli, Italy, N.V.** \$15/gls, \$60/btl



While much of the Prosecco exported to the states comes from Veneto (most bearing Treviso or Valdobbiadene designations), Prosecco originated in and got its name from the town of Prosecco in Friuli-Venezia Giulia, Italy's northeastern-most winegrowing region with Austria at its northern border and Slovenia just to the east. Prosecco wine must be at least 85% of the glera grape, with up to 15% of varieties such as chardonnay, pinot bianco, and even pinot noir; however, most producers opt to make 100% glera Prosecco.

A distinguishing feature of Prosecco that sets it apart from Champagne is that its secondary fermentation (when the bubbles are produced) occurs in large stainless steel tanks rather than in the bottle.

- **Grapes:** 100% glera
- **Style:** Brut (some Prosecco is "extra dry," which confusingly means that there is more residual sugar in the wine)
- **Winemaking:** Aged on lees for 3 months in stainless steel tanks
- **Profile:** Apple, pear, citrus blossom, faintly toasty

## ROSÉ

### **Matthiasson, Rosé, California, 2021** \$19/gls, \$76/btl



Serious, yet approachable. This applies to the wines of Matthiasson, as well as Steve and Jill, the husband-and-wife team behind them. With Steve as vine-growing consultant for notable clients including Araujo Estate, Chappellet, Robert Sinskey, Spottswoode, Stags Leap Wine Cellars, and Trefethen, and with Jill's bachelor's in botany from UPenn and master's in agriculture from UC Davis, the wines they craft excite wine novices and nerds alike. Steve's approach to harvesting grapes, by picking them 3 weeks early, gives the final product a freshness, a vivaciousness not often found in California, let alone anywhere in the New World.

The grapes for this rosé were sourced from both Yolo and Napa counties; as such, it is only labeled as a California wine.

- **Grapes:** 40% grenache, 18% barbera, 16% counoise (coon-WAHZ), 14% syrah, and 12% mourvèdre
- **Winemaking:** No malolactic fermentation. Aged on the lees for several weeks in stainless steel.
- **Profile:** Bright, light, and pretty, but with a shredded core of minerality ... both beautiful and focused. Zingy white fruit and melon (white peach, white raspberry, watermelon rind), lemon thyme, orange and grapefruit zests