



Printemps au Café Claude
Spring 2013 - Rosé est Arrivé!

Bonjour from Café Claude!

Spring is in full bloom and the weather has begun its ascent into what we San Franciscan's call 'Dolores Park' weather. What comes to my mind when I think of the weather changing? Rosé! Colorful, crisp, refreshing rosés.

At Café Claude our list is known for being classically French focused, showcasing the best regions in France. The list rotates seasonally with an approachable and balanced selection of old and new world styles. We always want to give you the best value no matter the price point, and, since California is our back-yard we also have a selection of small production local wines with French sensibilities.

So, what can you expect to see for the spring season at Café Claude? Rosé and a lot of new whites for the season. Rosés are coming in full force over the next month and they are just so fun to drink and so food friendly. Rosés go with many more foods than people expect because they have more structure than whites and so will stand up to more rich food, but also more delicate than reds so they can play with many spring flavors. Modern Rosés from both France and California really showcase the grapes themselves and regions.

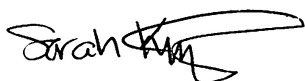
My go to glass of Rosé right now is the **2012 Birichino vin Gris Rosé** from California. It is a dry Provence style rose, blended from Cinsault, Grenache and Mourvèdre grapes. Just released it is a gorgeous pale pink with citrus, apricot and a touch of herbal notes. This is a perfect pairing with our house made pâté plate. Enjoy a seat on our outside patio and dream of summer in Southern France.

Seeing life through Rosé colored WINE glasses!
When you come in make sure you try our new rotating Rosé flight.
The flight will feature various styles and flavors of rosés so that you can experience the full spectrum, both bubbly and still for \$16 per flight!

For me, enjoying wine is a personal experience and my job is to guide you to a wine you will love. Especially if you are not familiar with French wines or varietals we can encourage you to try something new or go with an old favorite. Choosing wine should never be intimidating or too pretentious. When you come in, ask for me (Sarah), I am happy to walk you through anything on the list.

Thank you for your valued support & sharing your time in our dining room, we look forward to seeing you again soon ~

Drink what you love!



Sarah Knoefler
GM & Wine Director

Café Claude
Gitane Restaurant & Bar
Claudine French Eatery & Wine Bar

[Cafe Claude Menu](#)

[RESERVATIONS](#)



Gitane

6 Claude Lane, SF Ca 94108
(415) 788-6686 tel
gitanerestaurant.com
Dinner Mon-Wed, 5:30-10:30p, Bar til 12am
Dinner Thurs-Sat, 5:30-11:30p, Bar til 1am
Don't miss Secreto Mondays!

Claudine

8 Claude Lane, SF Ca 94108
(415) 362-1988 tel
myclaudine.com
Lunch M-F, 11:30am-4pm
Happy Hour M-F, 4-6pm
Dinner M-Sa, 5:30-10pm

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