

Locally California Produced Wines are featured at Paul Martin's American Bistros; Restaurants

There's something that feels a little decadent about sitting down at the end of the day with a glass of lush cabernet - its rich, dark cherry color and flavors laced with spice. Or maybe the crisp, citrus chill of a Sauvignon Blanc is what soothes your soul and compliments your meal. More and more of us are choosing wine to enhance the flavors of fine foods, or simply as an experience to be enjoyed with friends or while relaxing at the end of the day. With the surge in popularity of California wines, a growing number of vineyards are giving us even more reasons to enjoy the fruits of their labor by joining the movement to commit to environmental stewardship and responsible farming methods.

[Paul Martin's American Bistros; Restaurants](#) in Roseville and El Segundo are known for the farm-fresh foods that are artfully prepared every day, but their commitment to the mantra of "Eat organic. Believe in sustainable. Buy Local" carries over to their wines and spirits as well. "We stand behind the efforts of innovative local winemakers who embrace organic and sustainable farming practices and are producing exceptional wines." Said Founding Partner, Brian Bennett. The Bistro's extensive wine list by the glass or bottle features over 80 carefully selected wines, most of which are locally produced by California wineries. It also offers 50 wines by the glass, allowing guests to experience a variety of outstanding wines from local winemakers.

When perusing the "Enticing Reds" section of the Paul Martin's wine list, consider the 2005 Petite Syrah from [Quixote Winery](#) in Napa. This winery credits their organic farming practices and the "rich, living soil" on their 27-acre family vineyard with their continued harvests of luscious fruit. They describe the Petite Syrah as "loaded with that fruit-salad mix of blueberries and dark berries mingling with black pepper and spice."

If a robust yet refined Cabernet is more your style, consider the 2006 Cabernet Sauvignon from [Kelly Fleming Wines](#). The Calistoga vineyard's winemaker, Celia Welch, was named 2008 Winemaker of the Year by Food and Wine Magazine, and produces some of the most sought after wines in California. Proprietor Kelly Fleming's extensive research has resulted in planting only a small percentage of the 300 acre property with organically grown vines, so that the environmental balance of the surrounding land is retained. She has also introduced honey-bee hives to pollinate vineyard cover crops and promote native plant reseeding to further enhance the rich sustainability of the property.

Surely you can feel virtuous about drinking an organic wine, but is that where the pleasure ends? The dedicated expertise of the Fleming Wine team has produced a Cabernet described by the winemaker as "showing dark cherry and spiced plum aromas most intensely, with undercurrents of cedar, bay, oak leaf; the aromas of the steep forested mountains which surround the vineyard. On the palate, the wine is rich, soft, and lush, yet retains fresh fruit acidity and a sense of balance."

Fleming's 2008 Oakville Sauvignon Blanc is dry, with "bright, crisp acidity and yet a silky texture which demonstrates that light bodied wines can also display softness and elegance." Clearly this new generation of winemakers has found a way to utilize the best of responsible farming practices without sacrificing even a hint of the wine lover's experience.

About the Author

[Paul Martin's American Bistro](#)

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