



ZACK BRUELL RESTAURANT GROUP

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Zack Bruell Introduces a Full Range of Exciting New Natural Wines at L'Albatros and Parallax

These highly dynamic wines are unlike anything most people have ever experienced in wine

Cleveland – Zack Bruell Restaurant Group is proud to introduce a new line of highly acclaimed *natural wines* at two of his restaurants: L'Albatros in University Circle and Parallax in Tremont.

The introduction is part of an emerging movement that has upended an influential group of winemakers, Michelin-starred restaurants and sommeliers throughout the world and in the process, redefined many tightly held perceptions of fine wine.

Natural wines are distinguished by a biodynamic or organic growing process, coupled with minimal technological intervention during winemaking and cellaring. No yeasts, sugars or bacteria are added in the process. Fermentation is spontaneous from natural yeasts and bacteria present on the grape skins during harvest. The only additive can be a small amount of Sulphur for bottling stability. And often, the wines are unfiltered.

The result is a surprisingly dynamic, lively wine that constantly evolves inside the bottle and changes again in the glass. Drinking natural wines has been described as an exhilarating experience, which has converted many wine lovers to turn almost exclusively to the new offerings. Their highly active characteristics make them an ideal pairing with contemporary foods that feature intensive flavors.

New York Times wine critic, Jeff Gordinier, called natural wines “rowdy, unfiltered and extremely unpredictable. Be prepared to have your mind blown.”

“The smells and taste qualities are constantly changing,” said Zack Bruell, founder of the Zack Bruell Restaurant Group. “This is ideal for the rustic French flavors of L'Albatros and the Franco-Asian fusion on Parallax. I'm very excited about this new offering, and I think Cleveland will embrace the same level of appreciation that is growing in momentum around the world.”



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The selection of new natural wines at L'Albatros and Parallax include:

- NV Sparkling Aligote, Agnes Paquet, “Ali Boit Boit,” Burgundy, France- floral, effervescent, green apple \$44
- 2013 Chenin Blanc, Francois Chidaine, “Clos de Breull,” Montlouis-sur-Loire, France- citrus, peach, minerality \$45
- 2015 Grenache Blanc, Ruth Lewandowski, “Naomi,” Salt Lake, Utah- tangerine, lemongrass, spicy green pears \$60
- 2013 Dry Tokaji, Oremas, “Mandelas,” Hungary- crisp, gooseberry, caramelized pineapple upside-down cake \$44
- 2013 Chardonnay, Rijckaert, France- rich brioche, yellow apple, salted lemon \$38
- 2015 Chardonnay, Les Lunes, “Dobson Vineyard,” Manton Valley, California- candied popcorn, citrus, nectarine \$50
- 2015 Sauvignon Blanc, Populis, Monterey County, California- lime zest, grapefruit, melon \$40
- 13th Edition, Vin Rosso, Contadino, Sicily, Italy- red berried fruit, molasses, red licorice \$50
- 2015 Gamay, Dom. De la Grand Cour, Fleurie, France- raspberry, violets, earthy \$55
- 2015 Gamay, Marcel Lapierre, “Raisins Gaulois,” Beaujolais, France- red current, dried cranberry, lively acidity \$45
- 2011 Red Rhone Blend, Domaine Maestracci, “Clos Reginu,” Calvi, France- cherry, cured meat, aniseed \$40
- 2013 Mondeuse/Persan, Dom. Nicolas Gamin, Balmes Dauphinoises, France- herbaceous, red fruit, peppery \$40
- 2015 Mouvedre, Dirty & Rowdy, “Familiar Vineyard,” California- fresh strawberries, strudel, limestone \$55
- 2014 Syrah, Domaine Entrefaux, Crozes-Hermitage, France- raw meat, smokey, white pepper \$48



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The Zack Bruell Restaurant Group is a leading provider of contemporary cuisine, including high-end restaurants, custom catering, retail products and business consulting. Founder Zack Bruell is one of the nation's most prolific chefs and restaurateurs in Cleveland, who first emerged on the forefront of California cuisine in the 1970s and brought his unique culinary style to Ohio, where he has established a nationally known brand throughout the past 40 years.

For more information about natural wines, please visit www.zackbruell.com.

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