



# UNCORKED BY THE SEA



## Cellar Club April 2021

### 2018 Trefethelen Merlot- Oak Knoll District, Napa, California

Built in 1886, John and Janet Trefethen began restoring what is today the Trefethen winery in 1973. A national historic landmark and the only wooden gravity-flow winery in the Napa Valley, Trefethen is also one of Napa's largest estate wineries, with its 600 acres of vineyards surrounding the winery. Oak Knoll receives a strong cooling influence from both the San Pablo Bay and the Pacific Coast's evening fog and breezes. Summer days are warm but on average ten degrees cooler than in St. Helena farther north up the valley; summer nights are chilly. A long growing season promotes for leisurely ripening of grape berries, resulting in an impressive balance of sugars, phenols and acidity. This Merlot shows aromas of ripe raspberry and plum layered with earthy spices of black pepper and tea leaves. Concentrated red fruit flavors are fresh and bright on the palate leading to expansive notes of spice and forest floor. The finish is well-rounded with balanced tannins and graceful acidity. 92 PTS Wine Enthusiast, 92 PTS James Suckling

Pairings: Dishes with thyme or allspice enhance the beautifully fresh spice notes in this vibrant Merlot. Winery Chef Chris Kennedy suggests pairing it with savory cuisines like wood-fired wild mushrooms spiked with sage, Merlot-glazed barbecued chicken, or pepper-crusting grilled Ahi tuna.

### 2016 Yacoubian- Hobbs Rind Areni- Vayots Dzor, Armenia

Internationally renowned winemaker Paul Hobbs and the Yacoubian family journey to the Birthplace of Wine to craft modern, world-class wines from the indigenous varieties found in the high altitude, mineral-rich soils of Vayots Dzor, Armenia. Their newly planted vineyards grow a stone's throw away from the Areni-1 cave, the oldest known winery dating from over 6,000 years ago. "In the village of Rind, the Areni grape thrives in rich volcanic and limestone soils. Hot summers are tempered by cooler temperatures at these high elevation sites, and water is provided by the melting snow caps atop Mount Ararat. Our Areni wine expresses the unique characteristics of this ancient variety with the focus and purity that modern winemaking techniques provide. Expressive aromas of red berries and black cherries lead followed by floral notes of lilacs and hint of minerality. The palate is both intense and elegant. A ripe and powerful tannic structure and refreshing acidity bring balance to the fruit flavors, culminating in a complex yet harmonious finish. 92 PTS Wine Enthusiast

Pairings: Pair with savory meat dishes, such as lamb, duck, wild rabbit and braised meats. It is also great accompaniment to aged cheeses.