



UNCORKED BY THE SEA



Cellar Club April 2021

2017 Domaine Drouhin Arthur Chardonnay-Dundee Hills, Oregon

Established in 1987, Domaine Drouhin Oregon is owned by famed Burgundy producer, Maison Joseph Drouhin. Hand-crafted by fourth generation winemaker, Veronique Drouhin-Boss, the distinctive Pinot Noirs and Chardonnays of Domaine Drouhin are prized for their elegance, balance and finesse. Philippe Drouhin, Veronique's brother, oversees viticulture and has earned an international reputation for his work both in Burgundy and Oregon. Classically elegant, and racier even than many of the Drouhin offerings from Burgundy, this opens with bright, pure citrus fruit. The complexity develops with time, as the limited cask maturation (10 months, 15% new) reveals itself. It is fermented half in cask, half in tank. It has pure aromas of golden apples, quince, toast, honey, almonds and notions of elderflower, hay and chamomile. The light to medium-bodied palate is silky and delicate with mouthwatering acidity and a long, lively finish. 93 PTS James Suckling, 92 PTS Robert Parker, 92 PTS Decanter, 92 PTS Wine Enthusiast, 91PTS Wine Spectator

Pairings: A remarkable roast chicken wine, also pairs well with grilled pork chops, stuffed chicken breast, as well as meaty fish (halibut, cod) and shellfish (lobster, shrimp, crab, scallops.)

2017 Yacoubian- Hobbs Vayots Dzor Aghavnadzor 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. The high-altitude vineyard sites of Aghavnadzor, Vayots Dzor allow these four indigenous varieties to ripen perfectly while maintaining a remarkable freshness: 80% Voskehat: or "golden berry" is considered the emblematic white variety of Armenia, 10% Khatuni, 5% Qrdi and 5% Garan Demak. The resulting dry white wine blend has thrillingly unique layers of aromas and flavors. It is golden yellow color with delicate aromas of white lily and magnolia, citrus fruit, quince, white pepper and marked minerality. Bright entrance on the palate with refreshing acidity, followed by a rich mid-palate. The wine lingers on the finish with notes of yellow peach and Armenian apricot. There is a soft floral note on the smooth finish. 91 PTS Wine Enthusiast

Pairings: Crisp enough to be at home with a salad of arugula leaves with a simple dressing, but weighty enough to accompany roasted white fleshed fish, herb crusted chicken, or grilled eggplant served with chopped green herbs.