



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.

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.