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Everyday Club April 2021

Marietta Cellars Old Vine Red Lot 71 -Sonoma County, California

Marietta Cellars, located just outside of Geyserville in Sonoma County, has been a standout winery in Sonoma and Mendocino since the very start. Founded by Chris Bilbro, a Sonoma native with winemaking roots dated back three generations, Marietta rose to prominence with its revolutionary Old Vine Red, a California red blend that essentially created the category. Bright, brambly, and savory, OVR Lot 71 is a proprietary red wine made to replicate the field blends of the old vineyards in Sonoma and Mendocino counties. Barrel aged Syrah yields a well of rich flavors: charcuterie, baking spice, and dried herbs. Nervey and bright, Zinfandel focuses the fruit driven nose and lifts the mouthfeel with its youthful, juicy exuberance. Ripe, juicy fruit and a lush mouth feel are the hallmarks of Old Vine Red, with peppery spice and dusty earth adding an extra level of richness. Moderate but focused tannins ensure this blend will stand up to almost any food. A pleasantly bright and lively red wine, plump with blackberries and black cherries.

Pairings: Pair this wine with grilled chicken or pork, baked ham, or try hamburgers or hot dogs cooked over an open fire. Turkey, veal, barbecued red meats and lamb also pair well.

2015 Sierra Cantabria Crianza- Rioja, Spain

Bodegas Sierra Cantabria was founded by Guillermo Eguren, who was, in the family tradition, a viticulturist. His family, had grown grapes in Rioja Alta and Alavesa since the 1870's. Today, it is run by the fourth generation of the family with Marcos Eguren as the winemaker and his brother Miguel Angel Eguren as the general manager. The family prides themselves as viticulturists first, and all the grapes are estate grown -in Rioja Alavesa, they grow a vast majority of Tempranillo. Rioja Alavesa, at the highest elevation, is considered to be the source of the brightest, most elegant fruit. This 100% Tempranillo that spent 14 months in used French and American oak as well as being held a year in bottle. The secondary aromas from its aging (vanilla, cocoa, roasted scents) are very much present. On the palate it is flavorful and well developed, with ripe tannins and a good acid-alcohol balance. Its fruity character subtly prevails over its toasted, roasted, cocoa and vanilla flavors, giving it complexity. Rich, medium to full-bodied, nicely concentrated, and elegant on the palate, it's a rock-solid, outstanding bottle of wine that has character as well as quality. Drink it over the coming 15+ years. 91 PTS James Suckling, 91 PTS Jeb Dunnuck

Pairings: Rioja pairs well with lasagna, pizza and dishes with tomato-based sauces, barbecue and grilled-meats, smoky dishes, as well as grits, polenta, and dishes with corn as a major ingredient. You can also count on it to pair well with any Mexican food such as tacos, nachos, burritos, and chile rellenos.