UNCORKED BY THE SEA

Everyday Club April 2021

2019 Villa Wolf Pinot Gris- Pfalz, Germany

Famed Mosel Riesling winemaker Ernst Loosen purchased the Villa Wolf Estate in the Pfalz village of Wachenheim in 1996. Villa Wolf produces excellent, mineral-driven dry Rieslings, but its focus on Pinot Noir and Pinot Gris have generated more attention. Pfalz is a sunny and relatively dry region that served for many years as a German tourist mecca but has gained a reputation as one of Germany's more innovative wine regions. The Pfalz region is located along the Rhine river, just opposite from Alsace. Pinot Gris has a long tradition here. This jaw-dropping value is richer and more intense than most Pinot Gris. It is 100% stainless steel fermented. It has aromas of white peach, Anjou pear, white flowers and beeswax. This Pinot Gris is clean, pure and juicy on the palate with uncommon density and acidity; full-bodied, dry style with fresh, unoaked fruit and a crisp texture.

Pairings: A perfect match for salmon, grilled chicken or your favorite pork chop recipe.

2019 Cline North Coast Sauvignon Blanc-North Coast, California

Cline Family Cellars on a 350-acre estate in the Carneros district, is a family-owned and operated winery Cline is one of the pioneers of California's Rhone Rangers movement, and the largest holder of 100+ year-old-vine vineyards in the Sonoma Valley, CA. This wine delivers the crisp and refreshing character that Sauvignon Blanc is known for. A bright and fruity palate, with fresh well-balanced acidity make this wine enjoyable with light to medium fare or on its own. This sauvignon blanc shows ripe fruit, chalk, and earth in its aromas and flavors. This deceptively full-bodied wine offers light petrol and earth aromas followed by peach-skin and peach-flesh flavors on a juicy, appetizing texture. It's lively, flavorful and different. 89 PTS Wilford Wong

Pairings: Pair with white fish, shellfish, oysters, chicken, asparagus, cilantro, artichokes, and salads. Try any lemony or garlicy things.