



# UNCORKED BY THE SEA



Cellar Club May 2021

## 2017 L'Ecole 41 Syrah- Columbia Valley, Washington

The largest appellation in eastern Washington is the Columbia Valley. Washington State's winegrowing region is ideally suited to maximize the full expression of Syrah. L'Ecole is one of Washington State's most iconic and oldest family-owned wineries, housed in the historic Frenchtown School depicted on their label. L'Ecole has garnered national and international recognition over the years for producing superior quality wines, and has been awarded one of the Top 100 Wineries of the Year-15 times by *Wine & Spirits Magazine*. The growing region in Washington State is ideally suited to maximize the full expression of Syrah. This wine is 77% Syrah, 21% Grenache and 2% Mourvedre. Reserved aromas of herbs, raspberry jam, barrel spice and blue fruit lead to ripe, extracted red and blue fruit flavors. Dark, robust and spicy, this full-bodied Syrah shows rich flavors of black & blue berries, peppercorn, and licorice through an earthy finish. The tannins initially bring some grip, needing time to settle in, but once it does it delivers a big, fruit-filled punch. Decant, or hold until 2022. 89 PTS WE

Pairings: Barbecue spareribs, braised beef, barbecued chicken, duck, grilled meats and vegetables, hamburgers, and roast leg of lamb. Cheese, especially aged hard cheeses.

## 2018 Raats Old Vine Chenin Blanc

South Africa's most famous wine-producing district is Stellenbosch; fine winemaking here dates back to the late 1600s. Raats Family Wines, founded in 2001 by brothers Bruwer and Jasper Raats, is focused solely on crafting world class Chenin Blanc and Cabernet Franc, best known as the premier grapes of France's Loire Valley. The small, family-owned winery has quickly established itself as a New World leader in the production of these two varietals, garnering tremendous critical acclaim. Bruwer Raats' entry point Chenin sees no wood at all and combines fruit from granite and sandstone soils. The wine offers a complex nose showing quince, white peach and yellow apple, with fenugreek spices give more dimension alongside the mineral intensity of the wine. The stone fruit character follows through onto an exceptionally balanced, very delicate and fine textured palate showing a peach-melba character with an exquisite length and freshness. The wine lingers with hints of ripe nectarine and apricot, zesty lemon and wet chalk. 90 PTS Tim Atkin

Pairings: Try mussels, white fish with a beurre blanc sauce, spicy butternut squash soup, or mild Indian curries. Chenin Blanc pairs well with Asian fare like sweet and sour pork, pad thai, and Peking duck. The wine also goes well a variety of pork dishes, seafood such as scallops, sashimi, or tuna tartare as well as turkey and chicken.