



# UNCORKED BY THE SEA



Everyday Club May 2021

## 2017 Zenato Valpolicella Superiore- Veneto, Italy

Valpolicella literally translates to the “valley of cellars” and is composed of a series of valleys that start in the pre-alpine Lissini Mountains and end in the southern plains of the Veneto. Valpolicella ranks the caliber of its red wines based on delimited production methods, and every tier uses the same basic blending grapes. After Classico, the next tier of reds is called Valpolicella Superiore, and represents a darker, more serious and concentrated expression of Valpolicella. The Zenato winery possesses a strong link to the richness of its local history and culture, and continues to develop this connection today. The estate is based in a territory that surrounds Lake Garda, with an extraordinary microclimate that allows for an optimal growing season. Sergio Zenato strived to eclipse past results. He crafted wines that are known for their quality and consistency. Ruby red in color, this Valpolicella Superiore offers fleshy aromas of wild berries, black currants, black cherries, and spices, with hints of chocolate. On the palate, the wine is dry and robust with velvety texture. 92 PTS JS 90 PTS WS

Pairings: Pair this wine with antipasti, arrabbiata sauces, seared sashimi tuna, or orange-glazed duck, as well as with pasta with different sauces, white meat, roasted or grilled. This wine pairs well with red meat, roast poultry and hard cheeses.

## 2019 Kermit Lynch Terres D’Avignon Cuvee- Côtes Du Rhone, France

Over forty years of doing business in France has given Kermit Lynch a level of expertise that few in the wine industry can boast. Every year, Kermit enjoys a creative collaboration with growers and works closely with winemaker Jean-François Pasturel to develop the blend. "Terres d'Avignon" was born in 2005. The finest wines are bottled individually and sold for the quality. The Côtes du Rhône Terres D’Avignon Cuvee is made by Jean-François Pasturel with a traditional vinification, with only natural yeasts, in temperature-controlled, cement cuves. It is a blend of 62% Grenache, 16% Syrah, 14% Carignan, 6% Mourvèdre and 2% Cinsault. With bold fruit flavors and accents of sweet spice, Grenache, Syrah and Mourvèdre form the base of the classic Rhône Red Blend, while Carignan, and Cinsault come in to play. It is dark ruby color; with savory, liquid pepper, roasted black fruit, and charcoal on the nose. Tart roasted black fruit, pepper, and a light charcoal palate with good balancing acidity lead to a medium-plus finish.

Pairings: Beef, lamb, pork, chicken and game such as venison are all incredible with Côtes du Rhône red blends.