



UNCORKED BY THE SEA



Everyday Club June 2021

2018 Six Stones Cellars Pinot Noir- Rogue Valley, Oregon

Six Stones Pinot Noir is composed from fruit grown less than five miles apart in the Southwestern portion of the Rogue Valley AVA in Oregon. The “Six Stones” name honors the history of the area and the nearby Siskiyou Mountain Range. In the year 1832, French trappers hopped on “six caillieux” or six stones to cross a river ford on their way to trade with local Native Americans. From this story, the mountain range derived its name, “Sis-ki-you”. The 2018 vintage was a quality vintage — despite the larger than average crop, berries were small, concentrated and there was ample time for fruit to slowly ripen. The wine is raked to older French oak barrels for 10 months of barrel aging. Deep ruby red in the glass, this Pinot Noir is fragrant with aromas of plum, fresh herb and an enticing, signature floral note. Medium bodied on the palate, it offers a mixture of raspberry, berry compote, mocha and white pepper with good persistence and acidity.

Pairings: Excellent with charcuterie, duck and other game birds, roasted root vegetables: beets, yams, artichoke. Most squash soups go exceedingly well with a pinot noir pairing, also beef, veal, game, poultry as well as salmon and other fatty fishes.

2019 Vina Robles Viognier- Paso Robles, Central Coast, California

Growers and makers of expressive, approachable estate wines from Paso Robles, California, Vina Robles owns and farms six estate SIP® Certified Sustainable vineyards in five sub-districts in the region. The Vina Robles lineup includes small lots of a wide range of varieties and creative blends. While adhering to traditional winemaking methods, veteran winemaker Kevin Willenborg implements modern technologies to make his estate wines with minimal intervention. Full-figured and charmingly floral, Viognier is one of the most important white grapes of the northern Rhône where it is used both to produce single varietal wines and as an important blending grape. Great New World examples can be found in California, and this Paso Robles wine is a rich vibrant example of the Rhône varietal. Viognier is planted at the highest point in the estate and benefits from the cooling Pacific breezes that blow through the Templeton Gap in the afternoon. Aromas of peach and mandarin orange zest with hints of honeysuckle and ginger fill the nose. It is medium-bodied with lively peach and citrus flavors leading to a quenching finish. WE 89 PTS, V 89 PTS

Pairings: Viognier is a food friendly wine that pairs well with spicy Asian food, a wide variety of seafood and shellfish, roasted or grilled chicken, veal, pork, spicy flavors and Asian cuisine. It pairs well with select vegetable and salad courses and hard or soft cheese.