



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 racked 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.

2018 Sawtooth Red Blend- Snake River Valley, Idaho

The unique combination of geography and climate found in Idaho's vineyards produce grapes with outstanding varietal character. Founded in 1987 in Idaho's Snake River Valley, the estate vineyards surrounding Sawtooth Winery were once rich pastures owned by Charles Pintler. The Pintlers saw a greater potential in the steep, south sloping hills, and set out to grow wine grapes. Sawtooth Estate Winery and the Snake River Valley have gained increasing national acclaim for varietals such as Riesling, Pinot Gris, Syrah, Merlot and Tempranillo with winemaker Meredith Smith leading its program. Idaho's majestic Sawtooth Mountains feed the winding rivers that draw fly fishers from near and far reflected in the label. Sawtooth Red Blend showcases rich plum and cherry fruit layered with spice and earthy notes. It opens with aromas of cherry and spice which are followed by flavors of ripe cherry, plum and hints of oak and chocolate.

Pairings: Great with Steak, as well as Beef, Lamb, Veal, Pork, Game (deer, venison), Poultry, Mushrooms, Pasta, Cured meat, Goat Cheese, Mature and hard cheese, Mild and soft cheese