



UNCORKED BY THE SEA



Cellar Club July 2021

2019 Ridge Three Valleys Red- Sonoma County, California

Ridge's history begins in 1885, when Osea Perrone, a doctor and prominent member of San Francisco's Italian community, bought 180 acres near the top of Monte Bello Ridge in the Santa Cruz Mountains. He planted vineyards and constructed a winery of redwood and native limestone in time to produce the first vintage of Monte Bello in 1892. The Ridge approach is straightforward: find the most intense and flavorful grapes, guide the natural process, draw all the fruit's richness into the wine. To retain the nuances that increase complexity, Ridge winemakers handle the grapes and wine as gently as possible. There are no recipes, only attention and sensitivity. Checking in as a blend of 73% Zinfandel, 13% Petite Sirah, 10% Carignan, and the rest Mataro and Alicante Bouschet, the 2019 Three Valleys has a juicy blackberry, mulberry, orange blossom, violet, and flowery incense-driven bouquet. This gives way to a medium-bodied wine with a soft, elegant texture, sweet tannins, and just an undeniably delicious, balanced style that's impossible to resist. WS 93 PTS, JD 92 PTS, WE 90 PTS

Pairings: This robust wine will make a great pairing with grilled meats as well as beef kabobs, or shish kebabs. Zinfandel also pairs well with roast beef, beef stroganoff, braised short ribs of beef and other cuts for braising and barbecuing such as brisket, skirt steak or flank steak.

2019 Ornellaia Le Volte dell'Ornellaia Tuscany, Italy

In 1981, Marchese Lodovico Antinori breathed new life into Tenuta dell' Ornellaia. With the help of Andre Tchelistcheff, the famous agronomist, Antinori planted the first French vines in Bolgheri, which lies in the heart of Tuscany's coastal region, Maremma. The estate yields some of the finest Sangiovese, Cabernet Sauvignon, Merlot, and Cabernet Franc in Tuscany. Ornellaia has established itself among the iconic wine estates in Italy (and beyond). The estate is dedicated to producing charming and opulent wines, full of Mediterranean character and reflecting the estate's unique terroir. This is an especially fine vintage for Ornellaia. The wine has great balance and expressivity, its bright ruby-red color, intense scents of red berries and rose petals are clearly distinguishable on the nose, while on the palate the taste is full-bodied and enveloping, characterized by dense tannins and a vibrant acidity which make this a highly pleasant and enjoyable wine V 91 PTS, JD 90 PTS

Pairings: Pair with red meat dishes such as prime rib, a New York strip or barbecued ribs. Enjoy with a meat-lovers pizza, meatloaf, Italian dishes with red sauces, lamb, wild game like venison, hamburgers and sliders.