



# 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 Hubert Brochard Sancerre Tradition- Sancerre, Loire, France**

Marked by its charming hilltop village in the easternmost territory of the Loire, Sancerre is famous for its racy, vivacious, citrus-dominant Sauvignon Blanc. Domaine Hubert Brochard produces classically styled Sancerre Blanc, rosé, and rouge from their family-owned winery in Chavignol. The Domaine is now run by the fifth and sixth generation of Brochards with 152 acres under vine in Sancerre, Pouilly-Fumé, and Vin de Pays du Val de Loire. Sancerre Tradition is intended as a classic expression of the appellation with aromas and flavors of citrus, fresh herbs, and elderflower. The wine's medium weight and texture are lifted by firm acidity. Components of flint and limestone lend a strong mineral character to the finish, making it an appetizing wine for the table.

**Pairings:** Ideal as a complement to meaty fishes prepared with light sauces, for example, salmon with a dill and mustard sauce, or fattier fare such as country sausage. Sancerre pairs well with salad greens and other sharp ingredients like tomatoes and vinaigrettes. Sautéed white fish, oysters, smoked salmon, and foods flavored with fresh herbs all work well. It is a classic with goat's milk cheeses especially those from the Sancerre region.