



UNCORKED BY THE SEA



Cellar Club August 2021

2018 Vina Cobos Cocodrilo Corte, Red Blend- Mendoza, Argentina

Set in the eastern foothills of the Andes Mountains, Mendoza's climate is dry and continental, presenting relatively few challenges for viticulturists during the growing season. Viña Cobos makes wines that are authentic expressions of the terroir. Paul Hobbs, a founding partner and winemaker at Viña Cobos, has worked since 1988 in the exploration of the different terroirs of Mendoza, looking for the most distinguished regions in Luján de Cuyo and the Valle de Uco, to produce wines that uniquely express their origins. Sustainable farming methods in the vineyard contribute to consistent yields of healthy fruit. In the winery, careful treatment of the grapes and meticulous winemaking techniques result in complex and elegant wines of subtlety and balance. Cocodrilo a blend of Cabernet Sauvignon, Malbec, Petit Verdot and Merlot, offers a focused palate with polished, integrated tannins that give a beautiful mouth feel to the wine, while framing the currant and light dark-chocolate flavors.

JS 94 PTS, WS 90 PTS

Pairings: This wine pairs with Grilled Steaks, Short ribs, BQ Pork Ribs, Hamburgers or Portobello Mushroom burgers, Roast Pork, Lamb Roast with Aromatic Herbs, and Braised Meats.

2019 Cochon, Pape Rocks Red- Sonoma County, California

Cochon Wines is a partnership between Adam Webb and Mike Kuenz. They started the company to produce wines from varietals that they are truly passionate about. They took inspiration from wines they love from the south of France and the Iberian Peninsula. The goal is to make wines in small lots from unique vineyard sites around California and let the fruit and the vineyard speak for themselves. Brilliant deep ruby-purple color with intense aromas of wild black raspberry, ripe Bing cherry, red plum, stone fruits, with hints of crushed stone, Provencal herbs, white pepper and savory spices. Juicy acid, ripe and velvety textured, displaying layers of fruit, rounded mouthfeel and concentration that are both seductive, with intensity and structure while maintaining a balanced elegance. The opulent flavors and spice persist on the palate finishing supple with dusty tannins and mineral notes that add depth.

Pairings: This wine pairs perfectly with Grilled, Stewed and Braised Meats like Beef, Veal, Pork, and Chicken. It holds up well to hearty dishes like Cassoulet and it's a good match for less spicy styles of Asian cooking.