



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, the climate is dry and continental, presenting relatively few challenges for viticulturists during the growing season and 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.

2018 Les Tourelles de la Créée Montagny Premier Cru-Burgundy, France

The Chateau de la Créée estate in Santenay, Burgundy dates back to the 15th Century, when it was owned by Nicolas Rolin, chancellor to Philippe the Good and founder of the Hospices de Beaune. Today the Chateau's vineyards include seven rare Premier Cru blocks located entirely along the renowned Côte d'Or escarpment, home to some of the world's most storied Pinot Noir and Chardonnay wines. Les Tourelles de la Créée offers clean, pure expressions of Premier Cru Burgundian terroir. This Montagny Premier Cru comes from 100% Chardonnay fruit grown in the limestone-rich soils that make Montagny the most highly regarded region for Chardonnay in Burgundy's Côte Chalonnaise. The 2018 Les Tourelles de la Créée, Montagny Premier Cru Chardonnay is fresh and fruit driven with floral hints of honey suckle, and delicate expressions of apple, pear, and pure stone fruit tendencies. A concentration of acidity and minerality coats the palate with a lovely weight and viscosity, as the flavors and sea salt-driven aspect linger in the mouth for a long persistent finish. 90 PTS WS

Pairings: The best food pairings are richer fish dishes, pork, chicken and anything in a cream sauce. It is perfect as an accompanying wine to roast trout with ginger pear, pan-fried Dover sole with capers and Meyer lemon accents, omelet with salmon and fennel or asparagus salad with quinoa.