



UNCORKED BY THE SEA



Cellar Club August 2021

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

The Chateau de la Créé 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. The Chateau's vineyards include seven rare Premier Cru blocks located 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 Créé 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 Créé, 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, omelet with salmon and fennel or asparagus salad with quinoa.

2020 Troon Cotes Du Kubli Blanc- Applegate Valley, Oregon

Troon Vineyard is a Biodynamic and Regenerative Organic Certified farm in Oregon's Applegate Valley. All Troon wines are made from Biodynamic Certified grapes spontaneously fermented with indigenous yeasts and no additives of any kind. Troon Vineyard is dedicated to regenerative agriculture and practice biodynamics in their quest to put back more than they take from their plants and soils. They believe the only route to memorable wines, that reflect the terroir of where they were grown, is to be found in the healthy soils and vines that are the foundation of biodynamic agriculture. This Troon Vineyard White Rhone Blend is made from 55% Roussanne, 25% Marsanne, and 20% Viognier harvested from the winery's estate vineyard, located on the Kubli Bench of Oregon's Applegate Valley AVA. It has aromas of peach blossom, white lily, lemon curd, pear peel, and cantaloupe. It is fruit-forward with layers of Asian pear, jasmine, candied ginger, and fresh-squeezed tangerine on the palate. A medium-long finish shows citrus oil, lemon thyme, and white pepper.

Pairings: Halibut, cauliflower puree, rich shellfish (lobster and crab); sea bass or salmon. Pairs nicely with mildly spicy foods (curries, gumbo), a light pasta, roasted chicken, turkey or salads.