



UNCORKED BY THE SEA



Everyday Club August 2021

2019 La Posta Pizzella Family Vineyard Malbec- Mendoza, Argentina

For many wine lovers, Mendoza is practically synonymous with Malbec. A French agronomist, who saw great potential for the variety in Mendoza's hot, high-altitude landscape, brought Malbec to Argentina in 1868. Malbec has enjoyed runaway success in Argentina since the late 20th century. La Posta translates to "the tavern," where the farmers meet to discuss their soils, their vines, their quest for superior flavors, and their passions for life. In collaboration with wine pioneer Laura Catena and esteemed winemaker Luis Reginato, the hard work and skill of the people behind the wines are expressed in La Posta. A beautiful red and purple color with aromas of black cherries, dark fruits, dark chocolate and baker's spice. On the palate, the wine shows dense, dark berry and plum flavors along with hints of sandalwood and spice, and even a hint of violets in the finish. This is a full-bodied and well-structured wine that is incredibly full of life and born to be enjoyed with food and friends. RP 91 PTS

Pairings: It goes great with many foods, especially meat and barbeque. Unique recipe ideas include: Grilled Polenta with Wild Mushroom Ragout, Grilled Quail with Quinoa, Currant and Pine Nut Pilaf, or Wild Boar, Sage and Dried Cherry Risotto.

2019 Jeff Runquist Proprietary Red Blend 1448, California

Jeff Runquist started his adventure in the wine industry studying enology at UC Davis. After a three-year stint at the Napa Valley Cooperative Winery from 1987 through 1990, Jeff became the winemaker for the J. Lohr winery in San Jose. It was during his tenure at J. Lohr that it became clear that he was going to have to make wine for himself. Jeff produces wines from grapes grown throughout California. Since 2010, He has produced a 'Red Table Wine' called "1448". Three of his favorite grapes have comprised over 85% of the blend for the past five years; Petit Verdot, Petite Sirah, and Tannat. The balance of the cuvee is typically a collage of the unique heritage varietals we produce. Stylistically, "1448" is in the house style of forward fruit, rich full flavors and a smooth elegant finish. The "1448" has a deep, rich color that clings to the inside of a wine glass. The hues are youthful, with an edge of magenta. The aromas display blue and red fruits, most notably black raspberry and blueberry. The bouquet features hints of vanilla, spice, violets and lavender. The flavors are succulent and juicy, with plenty of soft ripe fruit framed by a toasted oak creaminess. The tannins are mature and add richness and texture to a finish that has beautiful acid balance.

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