



# 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.

### 2020 Chateau Haut-La Pereyre, Bordeaux Rosé- Bordeaux, France

The Chateau Haut-La Péreyre produced its first vintage in 1891 in the pastoral hills of Entre-Deux-Mers. The family sold its wine to negociants until Olivier Cailleux's parents began estate bottling in 1974. Olivier, 6th generation, was handed the reins in 1994 after completing his enology studies with internships in South Africa, New Zealand, and at Cos d'Estournel. His 2020 Rose comes from a 10-acre parcel of Cab planted in 1998. The parcel is picked twice: first, on the opening day of the harvest, for rosé; second, about a week later, for red. It's a direct press rosé, raised in tank on its lees. The perfect grilling Rosé, it's crisp, racy, and packed with body and red-fruited energy.

Pairings: Chicken or Niçoise salad, Seared Salmon, Lobster, Feta, Spinach, Mint and Quinoa Tartelettes, Tuna or Duck, delicately cooked rare Lamb served pink, Veggie Skewers on the Barbecue, Charcuterie and white-rinded Cheeses such as Camembert.