



UNCORKED BY THE SEA



Cellar Club October 2021

2018 Tiefenbrunner Turmhof Sauvignon Blanc, Alto Adige, Italy

The rugged terrain of German-speaking Alto Adige focuses on small-scale viticulture, with great value placed on local varieties. Sheltered by the Alps from harsh northerly winds, many of the best vineyards are at extreme altitude but on steep slopes to increase sunlight exposure. The Tiefenbrunner Castel Turmhof Winery owes its name to the ancient castle known today as the home of the Tiefenbrunner family. The winery is in the hamlet Entiklar, in the town of Kurtatsch, amid the awe-inspiring Italian Alps. Tiefenbrunner's vineyards are located along the enchanting Wine Route of South Tyrol, in one of the most beautiful wine-growing areas in Alto Adige. The vines are grown mainly on the mountain slopes around the Turmhof Castle. This wine is luminous yellow with green reflexes, this wine has a beautifully pronounced bouquet of flint, elderflowers, gooseberries, green pepper, sage and mint. It is pleasantly salty and mineral, fresh on the palate and, with its finely integrated acidity, juicy in the finish. JS 93 PTS, WE 91 PTS

Pairings: Pair this wine alongside asparagus, grilled vegetables, salads, any white fish or seafood, and goat cheese.

2018 Maximin Grunhauser Herrenberg Riesling Kabinett- Mosel, Germany

Many of the Mosel's best vineyard sites are on the steep south or southwest facing slopes, where vines receive up to ten times more sunlight, a very desirable condition in this cold climate region. These rocky slate soils, as well as the river, retain and reflect heat back to the vineyards, a phenomenon that aids in the complete ripening of its grapes. Riesling is by far the most important and prestigious grape of the Mosel, grown on approximately 60% of the region's vineyard land. First documented in 966 A.D., the von Schubert estate is not only one of the oldest but also one of the best. They are sole owners (Monopole) of the 3 vineyards that the estates wines are coming from. Since 1982, Dr. Carl von Schubert manages the estate according to the motto: "As much handling as necessary, but as little as possible", putting him and his wines worldwide in the top class. This exquisite Kabinett exudes aromas of fresh strawberries, blood orange, stone fruits and a smoky nuance from the slate. Slightly sweet in the classic Kabinett style, the flavors focus on golden delicious apple, yellow peaches and wet stone. JS 93 PTS, WS 93 PTS, RP 92 PTS, W&S 92 PTS

Pairings: Pair this with smoked salmon, smoked trout, sushi, Asian, mild Indian curries, slightly spicy Thai noodles, sashimi and sushi, grilled and poached white fish, scallops, pork schnitzel, garlic roast chicken, and shrimp tempura.