



# UNCORKED BY THE SEA



## Cellar Club September 2021

### 2018 Bernardus Santa Lucia Highlands Pinot Noir- Monterey, CA

Santa Lucia Highlands AVA benefits from a combination of warm morning sunshine and brisk afternoon breezes, allowing grapes to ripen slowly and fully. The result is concentrated, flavorful wines that retain their natural acidity. The focus of Bernardus is to create wines that flatter the palate and stimulate the imagination. Founder Ben Pon appreciates wine as an art - a form of art that transcends the ordinary. The Santa Lucia Highlands Pinot Noir is a blend of Pinot grapes selected from some of the Bernardus favorite SLH vineyards. The Santa Lucia Highlands have long been a focus for Bernardus as they recognized early on the phenomenal potential of this great region. This appellation blend is an ideal way to see the high-level of winemaking at play in this historic winery. Rounded aromas of rose petal, potpourri, light raspberry and crushed gravel lead into fresh flavors of boysenberry and wild blackberry, with hints of thyme, bay leaf and wet slate. WE 92 PTS

Pairings: This Pinot Noir pairs well with salmon or other fatty fish, roasted chicken or pasta dishes; and is ideal with duck and other game birds, casseroles and of course, stews like beef bourguignon.

### 2017 The Scrapper Vinum Cellars Cabernet Franc, El Dorado, CA

Vinum Cellars was founded in 1997 by first generation, California family winemakers Richard Bruno and Chris Condos in the Napa Valley. An environmentally conscious winery, Vinum Cellars works only with sustainable growers to create Eco-Friendly products. The packaging choices are made specifically to minimize their carbon footprint. Their winemaking philosophy is to work with great grape growers to develop the best fruit in the vineyard. They pick the grapes at optimal ripeness and gently process the fruit. This is a very special wine with limited production from a hillside, red dirt soil, head trained vine, single vineyard within the Sierra Mountains in El Dorado. This heavily extracted Cabernet Franc is from mountain fruit and has a deep dark plum color showcasing the intense color capacity from grapes of low yielding vines. Intense blueberry, cassis and huckleberry aromas jump out of the glass and are framed by subtle cinnamon notes. On the palate the wine is silky in texture and then rolls into the varietal "franc" spice which is best described as fresh picked wild currants. The wine then displays silky and elegant tannins in the form of ripe blueberry, cassis, tobacco and black cherry lined with integrated vanilla made possible by 26 months of French oak aging.

Pairings: Try this wine with any dish suitable for a big Cabernet Sauvignon. The pinnacle choice being New York Steak with a huckleberry demi glaze sauce with steamed baby carrots and mushroom couscous. Its great with any grilled or roasted meat such as Carnitas Pork, New Zealand Lamb chops or rosemary chicken. Try it with an Impossible Burger.