



UNCORKED BY THE SEA



Cellar Club September 2021

2018 Bernardus Santa Lucia Highlands Pinot Noir- Monterey, California

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.

2020 Troon Vineyard Cotes du Kubli White Blend- California

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