



UNCORKED BY THE SEA



Cellar Club November 2021

2016 Ken Wright Pinot Blanc Yamhill-Carlton, Oregon

In 1986, Ken moved to McMinnville and started Panther Creek Cellars. In 1994 Ken Wright Cellars was founded in historic downtown Carlton. Ken now makes a single vineyard bottling from 13 vineyard sites in the Northern Willamette Valley. His most recent recognition was being featured as the first Oregon wine maker on the cover of the Wine Spectator, in May 2015. He also has a limited production of white wines including Pinot Blanc from Freedom Hill Vineyard. It sits on an east facing slope with Bellpine soil, which is marine sedimentary. Vines planted in Bellpine soil must work harder in search of water and minerals, and fostering the plant's production of high quality fruit. The Pinot Blanc is in 100% neutral French oak barrels. Throughout the barrel aging process both the Pinot Blanc and Chardonnay wine remains with the original yeast, creating a beautiful glycerin based mouth feel in our resulting wines. Barrel fermentation and aging on the lees allows for greater texture. Aromatically has bright notes of melon, grapefruit, butterscotch with refreshing acidity. It is very clean and focused on the palate. 93 PTS WE- Editor's Choice

Pairings: Pinot Blancs pair perfectly with roast chicken, salad, and other light meats as well as mild cheeses, seafood, pasta, and creamy or acidic sauces.

2019 Julien Schaal Schiste Kastleberg Grand Cru Riesling- Alsace, France.

Alsace wine region has a unique combination of great soils types that forms a real "kaleidoscope" of geologies. They can all be found on the grand cru vineyards. The Riesling is maybe the best variety to translate those characters into wines. The Kastleberg, 50 year old vineyard, is located on the northern outskirts of the town of Andlau. Julien Schaal, actually a sommelier by profession, began making wine in South Africa in 2001, and then started working in his homeland in Alsace in 2011. The charm of our Riesling Alsace Grand Cru Kastleberg lies in its elegance, its virility, and its delicate, discreet bouquet. Tight, mineral and lemony with good acidity. Really mineral and fresh with a pithy, taut character. Bone dry.. This wine's nose is subtle but gently aromatic, with tangerine and a tropical overtone of passionfruit. On the palate the concentration becomes evident. Fruitiness, with zesty, ripe lemon uppermost, seems anchored in coolness, giving this wine a taut, linear and zesty outlook. This wine exhibits a great length and potential. This wine has an aging potential of 20-25 years. 96 PTS WE

Pairings: Turkey, Fried or Baked Fish, Sashimi, Sushi, Nori Rolls, Roasted Chicken, Chicken Wings, Roasted Meat, Pork, Ham, and Chinese Food.