



UNCORKED BY THE SEA



Everyday Club November 2021

2020 Martín Berdugo Verdejo- Reudo, Spain

Martin Berdugo is a family winery located in the town of Aranda de Duero, at the heart of the D.O. Ribera del Duero region. The family business began in 1990, but it was not until 2000 that the family began to harvest grapes used for the development of their own products. The key to transforming excellent fruit into fine wine is teamwork. They use the latest technology and know-how, with respect for the essence, the viticulture and the tradition of Ribera del Duero. The soul of our wines is found within our mature vineyard in Ribera del Duero. The south-facing vineyard is on a ledge some six meters above the River Duero where a checkerboard of alluvial soils: gravel, silt and light clay, offers the vines a wealth of minerals. An average age of 30 years gives the vines the maturity necessary to make increasingly characterful, intense and flavorful wines. Verdejo has over the past 25 years become Spain's most popular white wine grape. This Verdejo, from the region of Rueda based on the best verdejo, has an enticingly fruity, herbal aroma which leads to a crisp and refreshing taste and soft, lingering aftertaste.

Pairings: Rueda Verdejo pairs perfectly with an array of food such as shellfish, fresh cheeses, vegetables, spicy foods, and some salads. The wine can also be enjoyed without food as well, as it is refreshing and thirst-quenching in any weather and on any occasion.

2019 Shannon Ridge Chardonnay Lake County, North Coast California

A warm inland area just north of Napa Valley, Lake County represents a new frontier for California winemaking. Lake County is comprised of a handful of unique American Viticultural Areas (AVAs). Shannon Ridge is dedicated to crafting luscious, fruit-driven wines that express the distinct characteristics of fruit grown in the high valley region of Lake County, California. Family-owned and operated, Shannon Ridge was founded in 2001. The winery's vineyards hug the mountain rims along the south-east edge of High Valley AVA. Their Chardonnay captures the soul of their highest elevation vineyards. Although full in body, this richly textured wine keeps its flavors and mouthfeel in good balance. Tangy acidity and ripe pear and apple flavors join light butter and baking-spice notes that demand further sipping. This Chardonnay has notes of pear, green apple, melon, and citrus with undertones of lightly toasted coconut, oak, caramel, and a long, juicy finish. 90 PTS WE

Pairings: It will pair well with seafood dishes based on shellfish like crab, lobster, shrimp, and mussels. It will pair well with simply prepared foods, such as baked fish or poultry with butter and herbs. It is delicious with ingredients such as corn, butternut squash, sweet potatoes and foods that are caramelized from roasting or grilling, like crisp-skinned roast chicken and dishes that have a silky texture, such as risottos and cream-enhanced soups, sauces and pastas.