



# UNCORKED BY THE SEA



Cellar Club February 2022

## 2020 Bennett Valley Chardonnay- Sonoma, California

Bennett Valley Cellars began its journey 60 years ago in the Veneto region in Italy. Young Emilio Zanin worked in his grandfather's vineyard where he learned to make fine wine. After immigrating to the United States, Emilio and his family have accomplished their life-long ambition of having their own vineyards. Nestled in the pristine Bennett Valley appellation within Sonoma Valley, Bennett Valley Cellars farms 40 acres of Pinot Noir and Chardonnay on two ranches: Simpatico Ranch and Marina's Vineyard. The well-drained volcanic alluvial soils and fog-cooled climate create ideal growing environment for producing wines with flavors and aromatic characteristics unique to this beautiful valley. Bright fresh aromas of apple and pear with hints of lemon zest and flint make this wine stand out from typical Chardonnay. The absence of oak allows the fruit and mineral flavors to mingle with the bright acidity and finish clean on the palate.

Pairings: The wine is refreshing on its own or pairs very well with it pairs very well with flaky white fish like halibut and seafood dishes based on shellfish like crab, lobster, shrimp, and mussels. You'll also find that it pairs well with cheese, and spicy cuisine.

## 2018 Suertes del Marques Trenzado Valle de la Orotava- Tenerife, Spain

Suertes del Marques is situated on the island of Tenerife in the Canary Islands where the El Teide volcano is a defining presence. The Valle de la Orotava is on the north, northeast side. The Trenzado bottling hails from a number of old vine parcels in the cooler Valle de la Orotava, with most vines over one hundred years of age. Jonatan Garcia Lima is the proprietor here and farms all of his old, braided vines organically and meticulously by hand. The vines are ninety-five percent Listán Blanco and five percent unknown, co-planted varieties. The wine is fermented with indigenous yeasts in concrete tanks and aged nine months in older, five-hundred-liter French barrels prior to bottling. The 2018 Trenzado's main grape is Listán Blanco, as it opens up, it eventually offers up scents of lemon, salty minerality, dried flowers, citrus peel and a touch of green olive in the upper register. On the palate the wine is bright, focused, full-bodied and nicely tensile on the back end, with a fine core, excellent back end mineral drive and a long, complex and vibrant finish. 93 PTS Wine Advocate

Pairings: This wine's refreshing qualities make it ideal for pairing with fresh seafood, vegetarian meals, and fresh zesty salads. It will also pair well with paella, fish stews, lobster, almonds, serrano, asparagus, grilled meats, and strong cheeses.