



UNCORKED BY THE SEA

Everyday Club February 2022



2019 Tassajara Pinot Noir- Monterey, California

Al Scheid is a local legend who purchased his first property back in 1972, back when Monterey winemaking was in its infancy. He had a head-start on finding the right sites—the parcels that catch the Pacific's invigorating breezes, are shielded by mountains, and now command top dollar from vintners clamoring for some of those pristine grapes. He was there before the Monterey wine rush began, and so Tassajara is able to offer fantastic quality at a price few others can touch. Made from estate fruit grown in the fog-cooled Salinas Valley, it's marvelously pure and fresh. A sip of the 2019 Tassajara reveals opulent dark cherry adorned with fresh violets, lilacs, and bramble. Silky and seductive on the palate, it brings a Burgundian sensibility to its sun-kissed California fruit, finishing perfumed and long. There's a touch of game on the nose of this affordable and complex bottling, which also shows aromas of smoked berry, clove and garam masala. Roasted strawberry and red plum meet with game, orange rind, herbs and cracked pepper on the well-seasoned palate. Wine Enthusiast Editors' Choice

Pairings: This wine pairs well with roasted chicken and duck, grilled salmon or tuna, roasted pork, soft cheeses and cured meats.

2020 Zeni - Bardolino Chiaretto Classico Vigne Alte Rosé- Verona, Italy

Sitting in the hills of Bardolino, the Zeni family has spent the last 150 years dedicating themselves to producing some of the finest wines in Verona. With land holdings of 60 hectares of vines, the family operates two wineries, one located in Bardolino and the other in Valpolicella. Zeni's world renowned wine museum also draws attention to the company, receiving over 100,000 visitors a year. The grapes of Bardolino Chiaretto come from the selection "Vigne Alte" a hill area morainic origin from the eastern shores of Lake Garda. The harvest of the best grapes is done by hand at optimum ripeness, followed by a temperature-controlled fermentation in stainless steel tanks after a long maceration. From the eastern shore of Lake Garda, this is a stylish, and fresh Bardolino Chiaretto - the pink version of refreshing Bardolino. It's a traditional blend of Corvina and Rondinella, and it's bursting with ripe strawberry and cherry fruit and subtle hints of spice and herb. There is a palate-coating depth of cherry, raspberry and spice finish. A great Rosé for any season but especially perfect for Valentine's Day coming from the home of Romeo and Juliet.

Pairings: Serve the Bardolino as an aperitif or with fish starters, white meat, seafood risotto, pasta or crunchy salads.