



# UNCORKED BY THE SEA

Cellar Club March 2022



## 2018 Francois Villard Crozes-Hermitage Certitude Rhone, France

Crozes-Hermitage is Northern Rhone's largest appellation, surrounding the steep granite faces of Hermitage to its north and south. The rolling vineyards, with soils rich in clay-limestone, produce Syrah that is fruity and charming, lush and seductive. A cook, François Villard developed a passion for wine at the age of 20. He completed a year of sommellerie at Tain l'Hermitage, giving him the desire to become a winegrower. He obtained his Agricultural Certificate in viticulture and oenology, and acquired property in the town of St Michel and planted the first vine in 1989, producing his first Condrieu in 1991. By 1996, he revived a vineyard with colleagues Yves Cuilleron and Pierre Gaillard, now 40 hectares of vines that produce around 400,000 bottles a year. This 100% Syrah wine reflects lush fruit and gentle tannins. Ripe cherry, black raspberry, exotic spices and violet are on the highly perfumed nose. It is round and fleshy in the mouth, offering juicy dark fruit, floral pastille and cracked pepper flavors that slowly turn sweeter on the back half. It finishes smooth, spicy and long, showing strong energy, intense spiciness and fine-grained tannins that sneak in late. 92 PTS WS, 92 PTS V

Pairings: Crozes-Hermitage Syrah's are more full-bodied so any grilled and braised meat, especially beef, short ribs, pork, sausage and lamb. Vegetarian options include beans or lentils and vegetables like mushrooms. Syrah is one of the best wines with cheese, and can be paired with traditional Indian curry dishes.

## 2019 Carol Shelton Monga Zin, Old Vine Zinfandel Santa Rosa, CA

Carol Shelton has been Mastering the Zen of Zin since 1978. Focusing mostly on her favorite varietal, Carol is a guru of single vineyard Zinfandel. California has been the home of world class Zin for over a century, making it the benchmark varietal of American wine culture. Carol & Mitch Mackenzie, her husband, develop close partnerships with each grower to ensure her wines maintain and express the unique terroir of the vineyard. This wine got its name from the Cucamonga Valley, which they stumbled while saying too many times - so they shortened it. It spent 20 months aged in: 15% new American oak barrels and 85% older French/American oak barrels. This wine has deep black cherry fruit, dried cranberry, orange zest, and berry patch in the sun aromas! On the tongue you get dusty vanilla-caramel oak, graham crackers, and cocoa. The mouthfeel is creamy yet tangy bright cherry, firm-sturdy tannins and a long, lush finish. It is super concentrated and quite drinkable now, but will age for a good 15-20 years.

Pairings: It is the perfect barbeque wine- Try with a rib-eye steak, barbequed pork, grilled burgers, sausages or chicken. Great with pasta and red sauce and charcuterie.