



# UNCORKED BY THE SEA

Cellar Club March 2022



## 2019 Chandra Kurt Chasselas- Valais, Switzerland

Chandra Kurt is Switzerland's foremost wine writer, educator, and critic, authoring more than 20 books on wine, including Chasselas – “from Féchy to Dézaley – A journey to discover the treasures of the Vaud vineyards”. She has a wine magazine “Weinseller Journal” and launched her own line of wines from vineyards in Geneva, Vaud, and the Valais which include this fresh and vibrantly youthful Chasselas from Vaud. Chasselas has been grown in Switzerland for more than 500 years. This name means ‘splitting’ and was given owing to the nature of the berries which tend to split in halves rather than burst when squeezed. Glou is a slang term for “chug chug”, referring to the easy drinkability of this wine. This is a beautiful white that delivers richness, minerality, and a great sense of elegance. Caramelized citrus, lemon blossom, crushed rocks, and white flower notes dominate the bouquet, and it hits the palate with medium body, flawless balance, building richness, and a great finish. 94 PTS JD

Pairings: Cheese fondue, grilled fish, especially trout, French specialties such as snails or prawns with garlic, fried chicken with French fries, mushroom pastry, and it a great non-traditional option for oysters & all shellfish dishes.

## 2019 Hourglass Sauvignon Blanc- Napa Valley, California

Hourglass wines represent a cutting-edge, modern Napa Valley winemaking style. Ned Smith bought the property in 1976 and was taken over by son Jeff Smith. In 1992, Jeff enlisted his family friend - and former rock band cohort - Bob Foley as winemaker for their new venture. Hourglass has entered an exciting new phase of its evolution. A brand synonymous with terroir-driven, modern Napa wines of the highest caliber, its goal is and will always remain the same: To capture the essence of two of Napa Valley's most expressive vineyard sites in bottled form, and to have the honor of sharing them with you and your families for decades to come. This wine is a blend of 91% Sauvignon Blanc and 9% Semillon from five renowned vineyards, and offers perfumed aromas of honeydew melon, Meyer lemon zest, and peach blossom counterpointed by bright notes of Granny Smith apple, spearmint, and freshly cut hay. On the palate, limeade, lemon meringue, and Pippin apple intertwine with hints of brioche, honey, and chamomile flowers. The addition of 5% Semillon, 40% barrel fermentation, and frequent lees stirring creates complexity, supple texture, and depth, with focused acidity and chalky minerality providing precision and balance. 92 PTS WW, 90 PTS JD

Pairings: Sauvignon Blanc is one of the most versatile white wines, it pairs exceptionally well with veggie-heavy dishes. Oyster, clams, lobster, crab, prawns, and scallops all make for wonderful food pairings as well as cod, sea bass, snapper, sole, haddock, or halibut. It is also a fantastic match for sushi, and white meats like chicken, turkey, or pork chops. Pair it with Thai food, too.