



# UNCORKED BY THE SEA



## Cellar Club April 2022

### 2017 Rotem & Mounir Saouma Inopia Rouge Côtes du Rhone Villages, France

Mounir Saouma was been able to acquire five acres in Pignan additional vineyards, and today farms a total of 21 acres across eight vineyards in all five villages of the appellation (Chateauneuf-du-Pape, Bedarrides, Sorgues, Courthezon, and Orange). The kaleidoscope of the terroirs he works with is reflected in the cellar, as well, where a combination of barrels, foudres, cement, and eggs are used, all except the last of which can be considered “traditional” within the diversity of Chateauneuf’s viticultural history. The fruit is pressed firmly with small presses dating from the late 1970s, left in tank to macerate at relatively cool temperatures for 8 days, and then transferred to the various vessels. The wines are never punched down, never raked, and never sulfured until a light addition a month before bottling. The 2017 Côtes du Rhône Village Inopia comes from vines around the estate and is mostly Grenache yet includes smaller amounts of Counoise, Mourvèdre, and Syrah. It offers a perfumed, medium-bodied, elegant, beautifully balanced style as well as attractive strawberry and floral aromas and flavors. Silky, elegant with transparent and pure red fruit flavors and aromas. 92 PTS JD

Pairings: any meat, grilled, roasted, braised or stewed, as well as soft and hard cheese.

### 2017 El Enemigo Bonarda El Mirador Single Vineyard Mendoza - Argentina

Bonarda is regarded as Argentina’s second national grape variety after the country’s now world-famous Malbec wines, but it is little-known outside of Latin America. This stunning single vineyard example is the work of Alejandro Vigil, Catena Zapata’s chief winemaker, and historian Adrianna Catena who is the daughter of Nicolas Catena who helped put Argentina on the map for Malbec. Alejandro and Adrianna joined forces to found their own wine label, El Enemigo. This particular cuvee is produced from a small 5 hectare plot of very old Bonarda vines which were rescued by Alejandro. The grapes are carefully selected at optimum ripeness to maintain quality and fermented in stainless steel tanks. The young wine is aged in used French oak barrels for 15 months, adding delicate notes of toasty oak and spice to the vibrant dark berry, plum and cherry fruit flavors. It is inviting on the nose with ripe raspberry, bright cherry, wild herbs, spicy, vibrant and silky on the palate. 93 PTS V, 92 PTS WE

Pairings: Pair this Bonarda with roast chicken, duck confit, and pork tenderloin. It is one for the barbeque.