



UNCORKED BY THE SEA



Everyday Club April 2022

2018 Castello di Monsanto Toscana Monrosso Tuscan Estate Red Blend- Tuscany, Italy

The Castello di Monsanto estate was established by Fabrizio Bianchi in the hillsides of Barberino Val d'Elsa in the province of Florence in the north-central reaches of the Chianti Classico denomination. One of the most impressive components of Castello di Monsanto is the cellar and its underground tunnel, some 820 feet in length that serves as an aging cellar as well for a potential total of 1,500 barriques. From this land of rolling hillsides and endless sunshine, Italy's Castello di Monsanto crafts traditional Tuscan wines from classic varieties with a modern, elegant twist. These wines include the Tuscan region's beloved Sangiovese for their Chianti Classico wines, and beautiful blends of International and Italian varieties, as displayed in their Monrosso Tuscan Red Blend. A spicy, peppery, savory Syrah dominant blend reveals a balance of freshness with tannin, highlighting red fruit, woody herb, purple flowers, and a bit of balsamic on the finish. Soft and elegant with a red berry fruit taste and lingering finish.

Pairings: This wine pairs well with antipasto, burgers, and Italian specialties. A perfect wine to pair with grilled beef or lamb, or roasted pork belly.

2021 Noble Hill "Sur Lie" Chenin Blanc- West Cape, South Africa

Noble Hill is an organic estate grower on the slopes of the Simonsberg mountains in South Africa. They follow a minimal-intervention winemaking philosophy and make delicate, fresh wines with mineral structure. You can taste the granite character of the soils in every glass! The Simonsberg mountains, where our vineyards are located, have produced South Africa's finest wines for more than 300 years. Chenin Blanc is both the oldest and highest-elevation vineyard at Noble Hill. Natural fermentation in large-format concrete vessels yields delicate citrus aromas underlined by granite minerality. This Chenin Blanc opens with aromas of fresh lime blossom, honeydew melon, and green apple. The aromas are balanced by delicate mineral flavors derived from the rocky slopes of the Simonsberg mountains where the wine is grown.

Pairings: Lighter meats like veal and pork work very well, along with richer seafood dishes and soft cheeses. The sweetness and high acidity of Chenin Blanc makes it an ideal pairing for Asian fare like sweet and sour pork, pad thai, and Peking duck.