



UNCORKED BY THE SEA



Everyday Club June 2022

NV Sartarelli Sparkling Brut Verdicchio- Marche, Italy

Ferruccio Sartarelli wanted to move to Argentina to invest in land there, but his wife was firmly against this idea, so he took his dream & applied it to his home region of Le Marche and memories of the local wines produced from Verdicchio. This grape/wine was given very little attention by the outside wine world and Ferruccio set his sights on changing that mindset. He has since dedicated all his attention on the Verdicchio variety. Today his family produces 6 bottlings from their 55 hectares of vine. They continue to be a leading estate in the region & one of only a few that produce exclusively white wine from a single variety. This 100% Verdicchio is from select parcels across their estate, hand harvested exclusively to produce sparkling wine in the Martinotti method that is the defining style of Prosecco. It has lively aromas of fresh sea breeze, touches of smoky-like complexity to the peach & apricot fruit; the palate is invigorating with a delicate mousse of bubbles encompassing a core of fresh acidity with notes of sweet peach, pear, & melon fruit with a bright saline-laced finish.

Pairings: Fritto misto (lightly battered & fried local seafood) including calamari, sardines, shrimp, etc. Other great options are light salads with mixed greens & a delicate vinaigrette; mild cheeses, or enjoy this with some good sushi which is a great pairing companion.

2020 Carol Shelton Wild Thing Viognier -Sierra Foothills, CA

The Sierra Foothills was the first region in California to produce wines from European grape varieties. Located between Sacramento and the Nevada border, this area's immigrant settlers brought with them superior vines from the Old World to plant alongside mining camps. Full-figured and charmingly floral, Viognier is one of the most important white grapes of the northern Rhône where it is used both to produce single varietal wines and as an important blending grape. Carol Shelton is widely cited as the most awarded winemaker in the United States. She has won countless medals for her wines and has been honored as Winemaker of the Year numerous times. After years of working with some of the industry's top winemakers and wineries, Carol produces under her own brand. This wine has a beautiful nose of white flowers (jasmine, gardenia and honeysuckle) mingled with pretty green tea, grapefruit and orange zest aromas, with a light kiss of creamy vanilla oak toast. It is super crisp in acidity without being puckery tart, just pinpoint balanced with trace of sweetness and creaminess from oak. It tastes of juicy, mouth-watering Honey-crisp apple and citrus, green peach fruit. WS 90 PTS

Pairings: This wine has great structure to pair with lemon-butter shrimp, mild creamy curries, Rich shellfish dishes such as seared scallops, grilled lobster and baked crab, especially with a hint of spice or Thai food. Viognier is great even to drink solo.