



UNCORKED BY THE SEA

Cellar Club July 2022



2019 Daou Bodyguard Red Blend- Paso Robles, California

Paso Robles has made a name for itself as a source of supple, powerful, fruit-driven Central Coast wines. The DAOU Spanish Colonial style winery is perched atop a stunning promontory at 2,200 feet. A gentle breeze flows up through the Templeton Gap from the Pacific to the four-year-old vines on this 100 acre estate. The Daou brothers spare no effort to create the luscious varietals and blends that flow from this limited production winery. The 2019 Bodyguard blend of 58% Petit Verdot and 42% Petite Sirah is the masterwork by Winemaker Daniel Daou. This wine opens with a vibrant, fragrant nose of blueberry cobbler, cherry pipe tobacco, dark chocolate and espresso laced with hints of sandalwood, licorice and pencil lead. Underlying layers reveal notes of mulberry and truffle, all accented by suggestions of black currant, kirsch, bay leaf and vanilla. The palate is silky and graceful, unfolding with lavish flavors of cherry pie, plum, blackberry jam and raspberry—all converging seamlessly with earthy notes of cigar box, leather, black olive and crushed sage. Ripe, supple tannins provide structure, volume and a velvety mouthfeel, resulting in a powerful, elegant finish with suggestions of cherry, cranberry, plum and crushed stone. WE 94 PTS, JD 93 PTS

Pairings: Steak, braised short rib, or game based dishes. grilled sausages, burgers, or venison steaks.

2021 Railsback Frères Carignan- Santa Ynez, California

Ranging from cool and foggy in the west to warm and dry in the east, the Santa Ynez Valley is a climatically diverse growing area. The most expansive AVA within the larger Santa Barbara County region, Santa Ynez is also home to a wide variety of soil types and geographical features. Railsback Frères began as a rosé project in 2015 by brothers Lyle and Eric Railsback, both with extensive experience in the wine business- focused on French winemakers. The 2021 version was sourced from a site in Santa Ynez called Tommy Town Thoroughbreds, located in the Happy Canyon AVA, sheltered by the marine winds of the Santa Rita Hills. Planted to mostly Bordeaux varieties, and discovered while sourcing for a private label for a Michelin-starred restaurant, the few rows of Carignan at TTT produced bunches just half the size of others in the area, and the 2021 cuvée is 100% TTT. It has a pronounced “umami” salinity from the nearby ocean air. This wine was inspired by the sommelier cult producer, Maxime Magnon, and Beaujolais’ Gang of Four in Morgon, and the whole-cluster Carignan is made with partial carbonic maceration, delivering a juicy-fruited, crushable red that is best served chilled or at cellar temperature. It is an easy-drinking, light-bodied, fresh red that’s loaded with flavors of plum, cranberry, baking spices, and sandalwood.

Pairings: This is a perfect match for dry sausage, charcuterie, any burger or for pizza night as well as richer poultry dishes (turkey, duck), and roasted pork.