



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.

2020 Daou Bodyguard Chardonnay- Santa Barbara, California

In 2007 DAOU brothers Georges and Daniel founded DAOU Vineyards & Winery to grow Bordeaux varietals and make world class wines. The Bodyguard Chardonnay embodies the quintessential style of a California chardonnay - ripe fruit, vanilla-laced oak notes and an all-around rich and buttery mouthfeel. The Chardonnay grape truly reflects where it is grown and as such the terroir expresses itself very accurately in the glass. The Bodyguard Chardonnay uses grapes from the famous Santa Barbara appellation that benefits from the proximity of Pacific Ocean. The 2020 vintage offers fragrant aromas of golden apple, buttered toast, honey and lilac. Subtle notes of Bartlett pear, star fruit, hibiscus and nutmeg round out the elegant, floral bouquet. The texture is smooth and silky, cascading across the palate with enticing flavors of spiced pear, Granny Smith apple, golden kiwi and honeysuckle, all underlain by mouthwatering minerality. Secondary layers reveal nuances of white peach, toasty oak, hazelnut, honeydew melon and citrus zest. A crisp, clean finish shows remarkable length with lingering notes of lemon curd and pineapple. WE 90 PTS

Pairings: Seafood dishes such as lobster, crab, seared scallops, grilled chicken, chicken in cream sauce, grilled salmon, fried fish, risotto with seafood or creamy pasta