



# UNCORKED BY THE SEA



Cellar Club July 2022

## 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

## 2018 LaBarge Albariño- Santa Rita Hills, California

The LaBarge estate is located in the Sta. Rita Hills appellation in Santa Barbara County. LaBarge is an estate winery where attention is given to even the smallest details. Traditional, but not to a fault, classic with a modern touch, the wines from LaBarge are made to be enjoyed for many years to come. Albariño has enjoyed a surge in popularity over the last couple of decades. This grape claims dual citizenship of both Spain and Portugal, where it is widely planted in the northwest and is known as Alvarinho. In recent years, plantings have increased throughout California. Albariño is a dry, white wine with a complex aroma profile often including orange blossom, freshly cut grass, jasmine or geranium. Bursting with rich, ripe flavor, Albariño can show flavors of lime, pear, melon and white peach. The best examples boast zingy acidity and while typically fermented in stainless steel to preserve this purity, oak-aged examples can provide a weighty yet refreshing alternative to Chardonnay. This 100% Estate Albariño is from a certified organic (CCOF) vineyard. Fermented and aged for 11 months in neutral barrels, concrete eggs, and one new cigar barrel. It has aromas of wet gravel, singed lemon pith and leads into a tightly woven, briny palate of lemon peels, exploded gravel and gunpowder tea. The acidity lingers long.

Pairings: Albariño loves seafood, and can be paired with a variety of marine delicacies. Its distinctive waxy texture and lemony acidity make it perfect with fresh sardines, oysters, octopus or squid.