



UNCORKED BY THE SEA

Everyday Club July 2022



2020 Stoller Estate Pinot Noir –Willamette Valley, Oregon

Home of the first Pinot noir vineyard of the Willamette Valley, today the Dundee Hills AVA remains the most densely planted AVA in the valley (and state). To its north sits the Chehalem Valley and to its south, runs the Willamette River. Bill and Cathy Stoller purchased the nearly 400 acre property and crafted the winery's inaugural Pinot Noir in 2001 with a vision of blending vineyard stewardship with environmental sustainability. Stoller Family Estate benefitted immensely from our warmer microclimate with the 2020 vintage, ripening numerous sections well ahead of the tragic wildfires that season. From those earlier ripening blocks, we were able to craft an elegant expression of what would have been a historic vintage. This Pinot Noir has a nose that is bright, showing notes of Bing cherry that is highlighted with hints of minerality, savory herbs, and baking spice. The palate is structured by fine-grain tannins that carry a beautiful vibrancy through the finish. It's medium-bodied with a gentle texture and a fresh, creamy finish. JS 92 PTS

Pairings: Butterflied lamb, lamb chops, chargrilled steak, venison, cassoulet, duck, beef bourguignon, mushroom anything, pepperoni pizza, salmon, and beet salad with goat cheese.

2020 Birichino "Scylla" California Old Vine Red Blend- Lodi, California

Birichino Founders Alex Krause and John Locke source their fruit from family-owned vineyards planted in the nineteenth and early twentieth centuries. The unique environment in which the vines are planted has allowed for phylloxera resistance and therefore they have been able to survive, own-rooted. Because they have such amazing material to work with, the winery focuses on minimal intervention, favoring native fermentations, neutral oak and little filtration. The 2019 Scylla is their third vintage of this Carignane-Grenache-Mourvèdre blend sourced from the Mokelumne River section of Lodi, Grenache from the Besson vineyard, and Mourvedre from the Enz family in the Central Coast. This earthy, blend of 78% Carignan, 15% Grenache and 7% Mourvèdre opens with aromas of cranberry, turned earth and dusty herbs. The palate's crunchy, tarry tension is loaded with blistered raspberry flavors. Light in the glass, but not light in complexity. Mushroom, earth, rhubarb, and dried goji berries. More black cherry, cured meats, pomegranate, and raspberry are met with light tannins and an acidity that brings brightness to the savory qualities. WE 91 PTS

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.