



# UNCORKED BY THE SEA



## Cellar Club August 2022

### 2020 Jeff Runquist R Petit Sirah- Yolo County, California

The vineyards just inland from the Sacramento River Delta, comprise the Clarksburg AVA. The River Delta channels in cold air and fog from the Pacific Ocean creating a cooling effect in this area. Jeff Runquist started his adventure in the wine industry in 1977 when he studied enology at UC Davis. He worked in the cellar at Montevina in Amador County, and then became winemaker in 1982. He moved to Lohr winery in San Jose and decided to make wine for himself. Jeff produces wines from grapes grown throughout California. Most of these wines are produced in very small limited quantities. Jeff's wines share a theme of fresh fruit reflective of the varietal flavors inherent in the grapes. With its deep color, firm tannins and bold flavors, there is nothing petite about Petite Sirah. The variety was imported to California in the early 1880s. The 2020 aromas feature ripe concentrated dark fruits; cassis, boysenberry and black raspberry. The bouquet delivers scents of mocha, malt, and dark chocolate. On the palate, supple savory flavors of concentrated black fruits meld with those of mocha and sweet vanilla laden toasted oak. The tannins have been kept in check and the result is a full satisfying finish.

Pairings: Pair Petite Sirah with big hearty stews and braised meats. Venison, lamb, ribs, roasted or barbecued pork and beef, glazed ham, and chicken with bold, creamy sauces pair well. Try Blue cheese, aged goat cheese, Gouda, or asiago cheese.

### 2019 Tramin Stoa Alto Adige Bianco-Trentino- Alto Adige, Italy

A mountainous northern Italian region heavily influenced by German culture, Trentino-Alto Adige is actually made up of two separate but similar regions: Alto Adige and Trentino. Trentino, the southern half, is primarily Italian-speaking and largely responsible for the production of non-native, international grapes. Tramin comprises of one of the oldest networks of farmers forming a winery. Rich in tradition, Tramin's wines are authentic expressions of a unique terroir, supported by a common philosophy of hard work, dedication, confidence and creativity among all participating members. Tramin operates on a human scale with a farmer-to-land ratio similar to that of a small estate, allowing for delicate hand-harvesting. This blend of 60% Chardonnay, 22% Sauvignon Blanc, 11% Pinot Bianco, and 7% Gewürztraminer has aromas that are intense yet clean and suggest hints of peaches, ripe pears and elderflowers as well as tropical aromas of pineapples and mangos. The wine is fresh and gentle on the palate, with great balance and lasting intensity. 92 PTS JS, 92 PTS WS

Pairings: Stoa seems almost intentionally crafted to match the exotic flavors of Asian fusion cuisine and is wonderful with dishes like braised halibut in a coconut and lemongrass sauce or caramelized ginger chicken with jasmine rice.