



# UNCORKED BY THE SEA

Everyday Club August 2022



## 2020 Argiolas Costera- Sardinia, Italy

Hailed for centuries as a Mediterranean vine-growing paradise, multiple cultures over many centuries have ruled the large island of Sardinia. Set in the middle of the Tyrrhenian Sea, the multiple inhabitants transported many of their homeland's prized vines and today Sardinia's modern-day indigenous grape varieties claim multiple origins. One of Sardinia's most important red grapes is Cannonau (a synonym for Grenache). Argiolas is the foremost wine estate on the island of Sardinia producing archetypal wines from native varietals. Antonio Argiolas, who died in 2009 at the age of 102, inherited seven acres of vines from his father in 1938 and was the first on the island to convert to modern viticulture to pursue quality over quantity. The Argiolas family has worked diligently to become the leader in Sardinian enology and insists on using native Sardinian vines. Costera shows the typicity of the Cannonau grape with flavors of very ripe strawberries, black cherries, herbs, and spices. The warmth and intense sunlight of southern Sardinia can be seen and felt in the wine with unexpectedly deep color and fullness on the palate. French oak barriques provide rounded tannins and flavors of vanilla.

Pairings: Meat cooked over an open flame is an artform in Sardinia and specialties such as spit-roasted suckling pig or lamb seem perfect for the rich and complex flavors of Cannonau. It pairs perfectly with rich Stews, Cassoulets, Pulled Pork and Marinated Asian.

## 2020 Baron Philippe de Rothschild Escudo Rojo Carménère Reserva- Colchagua Valley, Chile

Well-regarded for intense and exceptionally high quality red wines, the Colchagua Valley is situated in the southern part of Chile's Rapel Valley, with the best vineyards lying in the foothills of the Coastal Range. Escudo Rojo is an iconic Chilean brand created by Baron Philippe de Rothschild to produce the best wines. Escudo Rojo is the Spanish translation of the German "Rote Schild" meaning Red Shield. In 1999, the encounter between Chilean soil and Bordeaux expertise gave rise to Escudo Rojo, a branded wine worthy of the Baron Philippe de Rothschild name, synonymous with the high standards of a great winemaking tradition. The nose opens on ripe black berry fruit aromas, joined on airing by notes of roasted coffee beans and black pepper. From a highly expressive attack on the black fruit found on the nose, the peppery notes that emerged with airing return on a midpalate which combines power with heft. The finish lingers on an intense array of black fruit, spice and roasted coffee bean flavors.

Pairings: Carménère is a red wine that pairs best with lean but meaty dishes such as Lamb with Mushrooms, Pork Tacos, Turkey, Beef Stew, Pasta with Meat Sauce, Tuna Steak or Grilled Chicken.