



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.

2019 Esprit Barville Cotes du Rhone Blanc Châteauneuf-du-Pape, France

This wine is produced from the family estate Domaine Barville, located at the west of the Châteauneuf-du-Pape village. The Brotte family's winemaking know-how for expresses itself in the production of this prestigious Côtes du Rhône. They are descendants of the Barville family who have lived and grown grapes in Châteauneuf-du-Pape since 1880. To create a wine of great complexity, they add Bouboulenc and Clairette to the Grenache and Roussanne, through the partnership with two winegrowers who cultivate on the exceptional terroirs of Rayas. This is a great wine that shows character and elegance, and honors the historical grape varietal, king of the southern Rhône: Grenache. The Grenache is always hand-picked at good maturity. The wine is a pale yellow with green hints, and has an aromas of exotic fruits, white flowers and citrus fruits. On the palate, there is a wonderful complexity with notes of peach and apricot, this wine displays excellent freshness and length.

Pairings: Serve as an aperitif or enjoy with barbecued shellfish, seafood and citrus fruit salads, chicken dishes, sweetbreads with mushrooms or alongside desserts of candied fruits or apricot pie.