



UNCORKED BY THE SEA



Everyday Club August 2022

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 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 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.

2021 L'Ecole No. 41 Chenin Blanc- Columbia Valley, Washington

A large and geographically diverse AVA capable of producing a wide variety of wine styles, the Columbia Valley AVA is home to 99% of Washington state's total vineyard area. A small section of the AVA even extends into northern Oregon! L'Ecole No 41 is one of Washington State's most iconic and oldest family-owned wineries. Housed in the historic Frenchtown School depicted on our label, they have earned international acclaim for producing distinctive wines of the highest quality. They craft ultra-premium wines that reflect the unmistakable typicity of Washington State and the unique terroir of our Walla Walla Valley vineyards. Chenin Blanc, one of the most diverse grape varieties, shines in every style from bone dry to unctuously sweet, oaked or unoaked, still or sparkling. Chenin Blanc's greatest asset is its ever-present acidity, maintained even under warm growing conditions. With distinctive aromatics, spanning from white floral to pink peppercorn, this dry Chenin is vivid and lively. In the mouth, flavors burst forward with magnolia, Meyer lemon skin, and citrus custard, offset by a remarkable note of salinity. The wine is snappy and interesting, carrying through to a flavorful and persistent finish.

Pairings: Chenin Blanc goes great with vegetable dishes or salads; and pairs well with light fish dishes or shellfish including oysters and crab, and with Sushi.