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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: Most folks 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.

2021 Domaine Elisa Gueneau Chavignolet Sancerre Rosé

The Gueneau estate is comprised of 35 acres of vineyards planted on the rather steep slopes that surround the villages of Sury-en-Vaux, Chavignol, and Sancerre. All is done with an environmentally responsible approach to preserve this terroir, an irreplaceable source of such flavorful wines. Elisa Gueneau's very limited production rosé is a standout in Sancerre for the way it so clearly reflects both the terroir and the more delicate qualities of pinot noir. This 100% Pinot Noir Rosé is aged for 5 months in stainless steel tanks on its lees. Its rose petal, strawberry, and citrus aromas carry over to the soft palate, enhanced by a nervy zip and a crack of chalky soil on their way to a notably long finish redolent of red fruit and sweet flowers.

Pairings: It is the perfect match as an aperitif, barbecues, vegetable dishes with artichokes as it is with lemon chicken, salmon burgers, or goat cheese.