



UNCORKED BY THE SEA



Cellar Club August 2022

2019 Tramin Stoan 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: Stoan 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.

2021 Dazzles of Light White Blend- Applegate Valley, Oregon

Founded by winemaker and owner Brienne Day in the 2012 vintage, Day Wines is a producer of boutique, artisanal bottlings made from fruit sourced exclusively from a small group of Oregon growers who utilize Biodynamic, Organic and/or Sustainable vineyard practices. To create distinct expressions of our corner of the world, they focus on fruit harvested from the esteemed Willamette Valley to exotic varietals found in Southern Oregon's Applegate Valley AVA. The introductory white blend is a new addition to their portfolio. They made a bright and springy, textural white wine which uses Chardonnay as the base and amplifies it through complementary varieties of Chenin Blanc and Sauvignon Blanc. 2021 continues to prove itself to be such a dynamic vintage; generous in fruit and floral character, with incredible acid and flavor development. For this wine all fruit was direct pressed and cold settled for 24 hours before being racked to 5 year old French oak barrels for spontaneous primary and malolactic fermentation. This wine shows off just ripe stone fruit, juicy mango, lemongrass, cut lawn, springy white blossom, panna cotta, and river stones.

Pairings: White blends pair wonderfully with fish, seafood, white meat such as chicken or turkey breast or even salad.