



UNCORKED BY THE SEA



Everyday Club September 2022

2018 Chateau du Cedre Cahors Cedre Heritage- Cahors, France

The Malbec grape originated in Bordeaux, France, where it historically contributed color and tannin to blends. Locally, in Cahors, the Southwest of France, the variety is called Cot, and makes a dense, earthy and black fruit dominant red wine. Both the Atlantic Ocean and Mediterranean both have a strong influence on the climate of this region. Brothers Pascal and Jean-Marc Verhaeghe bring refinement to the wines of picturesque Cahors, located about an hour and a half east of Bordeaux. The family were pioneers in planting vines on the poor stony soils of the Cahors appellation, perfecting the approach with their meticulous work in the vineyard and the cellar. This wine is a pure product of Cahors, made of Malbec complemented by some bunches of Merlot. This estate has produced a powerful wine that combines richness and a dense structure. This is full of black currant fruits. Its rich tannins are fully blended into the wine's intense fruitiness. Just the touch of minerality is a reminder that it is still aging. A smooth and delicious wine. WE 91 PTS

Pairings: Malbec holds up well with dark meat poultry, roasted pork, and leaner cuts of red meat such as sirloin, flap, hanger, filet, and skirt steak. This winemaker suggests some grilled vegetables, a creamy polenta with simmered meat, and matured cheese.

2020 Brunn Grüner Veltliner Riede Stein- Kamptal, Austria

Austria's reputation for its wine has progressively matched that of its great stem ware (Riedel and Schott Zwiesel, to name a few) and is now offering some of the best values. The sub-regions of Kamptal, Kremstal, and Wachau offer some of the finest Rieslings and national specialty, Gruner Veltiner, Austria's number one grape which accounts for a third of vines across the country. Just north of the Danube, in Kamptal, resides the small family owned and run winery producing Brunn. Winemaker Karl Steinschaden and his family are dedicated to traditional practices, completing the harvest 100% by hand in small cases. Ried Stein- is listed as one of only 52 "Erste Lage" vineyards in Austria. This classifies them as of the most outstanding vineyards in the country. The grapes for the wine are estate grown and 100% hand harvested in small batches, and aged 12 months in large Slovenian oak vats of neutral oak. The wine has aromas of violets and vegetal, mustard-green notes on the nose with a rich, peachy palate. A classic Gruner Veltliner with lots of apple and citrus. Crisp with a traditional peppery hint.

Pairings: This wine pairs nicely with asparagus, artichokes (not many wines pair well with artichokes-young fresh dry Grüner is one of them), smoked ham, smoked fish, raw fish such as sushi, sashimi, carpaccio and tartares, salads, dishes with herbs, light vegetable dishes, and leafy greens especially cabbage, sprouts and kale.