



UNCORKED BY THE SEA



Everyday Club September 2022

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, Brunn, 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 one 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.

2021 Birichino Malvasia Bianca- Monterey County, California

Located on the southern edge of California wine country, Birichino Winery was founded in 2008 by two Bonny Doon alumni. Their name means "naughty" or "mischievous" in Italian, and their focus is making harmonious wines, with fruit from old Santa Cruz vineyards to produce food-friendly wines. Malvasia Bianca is a grape more commonly found in the southern reaches of Italy, here it comes from a single vineyard in the Monterey County that was originally planted to the varietal in the early 20th century by Italian immigrants. The juice stays in contact with the skins for around 12 hours to maximize the aromatic beauty found in Malvasia and it is fermented at cool temperatures in stainless steel for about 3 months, then aged in tank a few more months until bottling in the spring. It is an intense perfume almost explodes from the glass of this nearly clear/honey hued white wine with powerful floral aromas of honeysuckle, elderflower and gentle citrus; the palate has a lovely texture to it to carry this floral driven flavor profile showing notes of soft tangerine and sea air mixed with citrus zest, finishing bone dry with a lingering flower petal-like quality.

Pairings: A perfect aperitif to enjoy. It is an excellent match for lightly spiced foods; Indian curries or less intense Thai dishes; basil Chicken with highly aromatic Thai basil works well with this wine. Make an afternoon spritz; Cocchi Americano, a bit of Malvasia, top with soda water or tonic, and garnish with citrus wheel for an easy sipping beverage.