



UNCORKED BY THE SEA



Cellar Club November 2022

2020 Podere Grattamacco Bolgheri Rosso Tuscany, Italy

Bolgheri is an outstanding wine region made famous by Marchese Mario Incisa della Rocchetta, who planted Cabernet Sauvignon vines for his own consumption in 1940s on his San Guido estate, and called the resulting wine, Sassicaia. Today the region's Tuscan reds are based on Cabernet Sauvignon and Merlot, which can be made as single varietal wines or blends. Grattamacco was one of first the two wineries in Bolgheri. A region typically known for Cabernet and Merlot, Grattamacco sets itself apart from surrounding wineries with its winemaking practices using 15% Sangiovese to impart quality and elegance in its wines. A blend of 30% Cabernet Sauvignon, 30% Merlot, 20% Cabernet Franc, 15% Sangiovese and 5% Petit Verdot, the Grattamacco 2020 Bolgheri Rosso shows nice elegance over a tight and streamlined body. It is redolent of black fruit, plum and cherry with mild shadings of spice at the back (it sees a brief eight months in mostly neutral oak). The vineyards are located from 100 to 200 meters above sea level with quartz sandstone soils mixed with white clays, marly limestone, flysch and red sands. RP 92 PTS, V 91 PTS

Pairings: Braised or grilled beef, veal, or pork, or if it's chilly out, consider a hearty stew filled with fresh herbs and lamb. You won't go wrong with a good, meaty pizza, either. Tomato-based dishes and lots of mushrooms are your go-to for vegetarian meals or sides.

Chateau de Rouanne Brut Nature- Rhone Valley, France

Situated on the edge of the Alps, the bottom of the hillside at Château de Rouanne benefits from the cooling, dry influence of the Pontias, a bitter wind that sweeps across the mountains before cooling down the entire Aygues valley. This allows the old vines planted on limestone sand to ripen slowly and produce ripe, intensely expressive fruit with alcohol content that is low enough to craft fine, balanced bubbles. The vineyard of Château de Rouanne is a unique one-block monopole, planted entirely with 50+ year old vines, which are a selection of Grenache, Syrah and Mourvèdre. The grapes are picked at dawn then pressed at length, following which the must undergoes thorough cold settling. Lengthy fermentation ensues, then ageing on fine lees. At Rouanne, there is no dosage, which means absolutely no sugar as they feel that the roundness should not come from the sugar but from the ripeness of the grapes. Clean, invigorating notes of silex on the nose showcase the limestone soils of the Rouanne vineyard. The aromas and flavors develop as the wines opens to reveal wild strawberry and fresh thyme – a complex and flavorful sparkling rosé.

Pairings: The tension of the acidity and bubbles lifts the rounds of flavors, making this a fresh and elegant sparkling wine. It is an ideal aperitif and can be served with hors d'oeuvres, oysters, or a variety of charcuterie and light salads.