



# UNCORKED BY THE SEA



## Everyday Club November 2022

### 2018 Kir-Yianni Xinomavro "Cuvée Villages" Naoussa, Greece

Officially founded in 1997 by Yiannis Boutaris, although the foundations for this important Greek estate go back to the 1970's. Yiannis Boutaris' family established & still operate the Boutaris Wine Group which is the largest & perhaps most prominent Greek wine producer known the world over. Yiannis work for his family's historic estate for many years before setting out on his own to establish the Kir-Yianni estate (Kir roughly translates to "of", so the winery is essentially "of Yianni"). The property is based near the town of Naoussa in Northern Greece. The "Ramnista" bottling of Xinomavro by Kir-Yianni is widely regarded as the benchmark wine from which all other Xinomavro is compared. Xinomavro is often referred to as the "Syrah" or "Nebbiolo" of Greece. This wine has a nose of brambly red & black fruits, dusty dried herbs & touches of blood-orange-like citrus notes; the palate is deceptively full without feeling heavy with similar fruit & herb notes as found on the nose but a definitive level of grace & beauty that carries all the way the mildly tannic finish.

Pairings: Slow roasted leg of lamb served over hearty vegetables & braised greens, butter & cheese laden pasta, gourmet burgers with melted cheese, or take a trick out of the French alps hat & enjoy it with roasted potatoes smothered in melted Raclette cheese.

### 2020 E. Guigal Côtes du Rhone Blanc White Blend, Rhone, France

Typically thought of as a baby Chateâuneuf-du-Pape, the term Côtes du Rhône actually doesn't merely apply to the flatter outskirts of the major southern Rhône appellations, it also includes the fringes of well-respected northern Rhône appellations. White wines can be produced under the appellation name, but very little is actually made. The Guigal domain was founded in 1946 by Etienne Guigal in the ancient village of Ampuis, home of the wines of the Côte-Rôtie. In these vineyards that are over 2400 years old, you can still see the small terraced walls characteristic of the Roman period. A blend of Viognier, Roussanne, Marsanne, Clairette, Bourboulenc and Grenache Blanc, the 2020 Cotes du Rhone Blanc is even more floral and expressive than usual, fresh and vibrant, with a touch of ripe apricot flavor as well. It is medium to full-bodied, plump, silky-textured and long on the finish. right, with fresh peach and white nectarine notes backed by an almond thread on the finish. It is unctuous, but with the zip for balance. RP 90 PTS, WS 89 PTS

Pairings: A cheese plate with a solid sheep, goat, and cow cheeses. Fish or shellfish in acidic sauces...ceviche! White Rhône is the ceviche wine. Acidic sauces, like lemon or orange-based sauces, over chicken are another great pairing with this style of wine. Veal in a red sauce is a great option for white Rhône wines due to the peaked acidity in the tomatoes, and many variations of Pork preparations are excellent accompanied by a white Rhône.