



Cellar Club October 2022

2016 Peterson Bradford Mountain Estate Vineyard Zinfandel-Sonoma, California

Peterson Winery has been producing wine in Dry Creek Valley for 30 years and, like most wineries in the Valley, produces Zinfandel as well as other wines. Owner Fred Peterson is an iconoclast with an old-world winemaking philosophy and a reverence for sustainable farming. The Peterson approach captures the essence of vintage and vineyard—a philosophy called Zero Manipulation—with low tech, high touch winemaking techniques. This Zinfandel from the Estate Vineyard is a balanced and delightfully complete wine, the addition of just 8% Petite Sirah and 8% Carignane from the same vineyard was all that was needed to round out the structure and flavors. Tempting aromatics envelop the nose with fresh-picked ripe dark berries and traces of spicy black pepper and a rich mineral essence. The bright entry showcases a core of ripe dark berries—blackberry, boysenberry, and black raspberry—lightly sprinkled with white and black pepper. Dried strawberry, wild plum and hints of coffee and cola appear in the finish as spicy notes linger. The wine's mountain-grown influences and oak aging add depth while staying in the background, giving the elegant, rich dark flavors center stage.

Pairings: This classic mountain Zinfandel is a carnivore's delight. Enjoy a pairing of bacon-wrapped pork chops served with roasted fingerling potatoes. Try ribs, grilled chicken, roast lamb, pulled pork, blackened salmon, bacon-wrapped tenderloin, game meats, and burgers!

2021 Massican Annia White Wine Napa Valley, California

Massican is named after Monte Massico (the Massican hills), the coastal mountain range in southern Italy where the founders are from. In California, they cultivate white wine grape varieties in Napa Valley and Sonoma County that trace their origins to Italy. This blend is 51% Tocai Friulano, 33% Ribolla Gialla, and 16% Chardonnay. Their flagship white wine blend sourced from small vineyards around the Napa Valley. The three grape varieties, Tocai Friulano, Ribolla Gialla and Chardonnay, are harvested separately and fermented independently in French Oak and stainless steel tanks until blending six weeks before bottling. The Tocai and Ribolla build the aroma and flavor profile of the wine, while the Chardonnay adds to the wine's structure. The wine is fresh and subtle and fulfills the promise set forth years ago to bottle memorable white wines, unique amongst the whites of California.

Pairings: Tocai Friulano-based wines are versatile food pairing wines. Pair it with salads, fish, or a heartier dish like the meat-based stew, goulash. There is one dish that is the epitome of all Tocai pairings and that is Frico Caldo, a pancake of potatoes, onions and cheese.

<https://www.epicurious.com/recipes/food/views/frico-caldo-with-prosciutto-and-garden-salad-240133>