



UNCORKED BY THE SEA

Cellar Club October 2022



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>

2019 Lingua Franca Avni Chardonnay, Willamette Valley, Oregon

The Willamette Valley is the largest and most important AVA in Oregon. With a continental climate moderated by the influence of the Pacific Ocean, it is perfect for cool-climate viticulture and the production of elegant wines. The Hills' close proximity to the Van Duzer Corridor creates grapes with great concentration and firm acidity, leading to wines that perfectly express both power and grace. Lingua Franca was inspired by the exceptional vineyard site in the Eola-Amity Hills that Larry Stone bought in 2012. They hired Thomas Savre, a brilliant young winemaker with work experience at some of the best domaines in Burgundy and an inquisitive mind. They are committed to farming and winemaking practices that respect the environment. The aroma is complex with layers of mineral, smoke, herbs. The wine is silky, racy and complex on the palate. A lasting finish of citrus, pear, and white flowers concludes with flinty, mouthwatering minerality. It's young and sharp, with excellent penetration and supporting acidity that finishes with a hint of green olives. WE 93 PTS

Pairings: Perfect with light and delicate food such as raw and lightly cooked shellfish like crab and prawns and steamed or grilled fish. With appetizers think fish pâtés, fish, chicken or vegetable terrines. Try pasta or risotto with spring vegetables and creamy vegetable soups. Also pairs with raw fish such as sashimi or delicately spiced fish, salads or oysters.