



UNCORKED BY THE SEA

Everyday October 2022



2016 Clarendelle Haut-Brion Bordeaux Blend-Bordeaux, France

Bordeaux is a blended wine composed mainly of Cabernet Sauvignon and Merlot. Depending on the laws of the village from which the grapes come, the conditions of the vintage and decisions of the winemaker. So popular and repeated has this mix of grape varieties become worldwide, that the term, Bordeaux Blend, refers to a wine blended in this style, regardless of origin. Clarendelle's name thus pays homage to the ancestor who brought the family to this region. They wish to discover and extract the best from the enormous potential and savoir-faire that this region and terroir provide. They already benefit from centuries of acquired knowledge and will aim to produce wines worthy and representative of their heritage of Chateau Haut-Brion. This Bordeaux blend of Cabernet Sauvignon, Merlot and Cabernet Franc is fruity, with aromas of red fruit and blackcurrant alongside floral overtones reminiscent of violet. They combine the tannic power of great vintages with a deliciously velvety texture and rare smooth, powerful, and generous on the palate. Their relatively high level of acidity gives them an admirable freshness and tremendous balance, without any hardness. Ripe, blueberry and blackberry flavors with nice freshness and some healthy, supple tannins within the sleek frame, make this an immediately appealing red Bordeaux that's very food-friendly. Drink or hold. 91 PTS JS

Pairings: Clarendelle Bordeaux 2016 can be enjoyed during an aperitif or is the perfect elegant partner with classic pairings: beef stew, red meat, roast lamb, venison, duck breast, other beef-based dishes or spaghetti meatballs in a tomato sauce.

2021 Hearst Ranch "Glacier Ridge" Chardonnay- Monterey, CA

Monterey is a part of the greater Central Coast AVA. The climate is relatively warm but tempered by cool, coastal winds. Chardonnay, covering about 40% of vineyard acreage, is the most widely planted grape in all of Monterey County. The fruit from California's Central Coast vineyards is among the finest in the world. With the talent of the Hearst winemaker, you get Hearst Ranch Wines, exhibiting the excellence synonymous with the Hearst tradition. This 100% Chardonnay presents with easy-drinking appeal as well as with an intriguing depth of personality. The aromatic profile is playful, with perfumed notes of daisies and freshly cut grass layered with a hint of French oak. Its resolute acid profile counters a creamy weight on the mid-palate and frames the presentation as a whole. A versatile companion for a wide range of cuisines, this vintage is well-balanced and should be enjoyed now through 2026.

Pairings: Simple salmon preparations (poached or with a buttery sauce) chicken, pork or pasta in a creamy sauce, chicken, ham or cheese-based salads such as Caesar salad or chicken salads that include peach, mango or macadamia nuts, mild curries with buttery sauces.