



UNCORKED BY THE SEA



Cellar Club January 2023

2019 Brendel Coopers Reed Cabernet Sauvignon- Napa Valley, California

One of the most prestigious wines of the world capable of great power and grace, Napa Valley Cabernet is a leading force in the world of fine, famous, collectible red wine. Today the Napa Valley and Cabernet Sauvignon are so intrinsically linked that it is difficult to discuss one without the other. But it wasn't until the 1970s that this marriage came to light; sudden international recognition rained upon Napa with the victory of the Stag's Leap Wine Cellars 1973 Cabernet Sauvignon in the 1976 Judgement of Paris. Cabernet Sauvignon undoubtedly dominates Napa Valley today, covering half of the land under vine, commanding the highest prices per ton and earning the most critical acclaim. Leon Brendel, bought a small plot of land in the early 1950s to make great wine his way. All of the wines are free of any unnecessary ingredients and made with organically farmed 100% Napa Valley fruit-81% Rutherford, 13% Howell Mountain and 6% St. Helena. The soil does its job and the grapes speak for themselves, with minimal interference from birth to bottle. This wine is a modern nod to history. Aged in large vessels sealed with reeds, ingrained with the wisdom of the past. This pure expression of Cabernet Sauvignon evolves with each sip and gracefully unfolds on the palate. A slightly bashful beginning leads to an exuberant end. This wine exhibits lovely aromas and flavors of black fruit, licorice, violets, and savory spices. Having just one glass will require some serious restraint. WW 91 PTS

Pairings: When pairing a Napa Cabernet, you can't go wrong with earthy herbs, fatty cheeses, hearty red meats, buttery carbs, or semisweet desserts.

2020 Big Table Farm Wild Bee Chardonnay- Willamette Valley, Oregon

The duo behind Big Table Farm are winemaker Brian Marcy and artist/farmer Clare Carver. In 2006 they moved to Oregon from Napa, where Brian had been making wine for ten years, and bought property in the Willamette Valley. The farm and winery are named after the goal to provide a gracious and welcoming table for themselves and friends, with a cornucopia of hand-crafted food and wine. After almost ten years, they have developed this land into a working farm and built a barn and winery. The 2020 Wild Bee welcomes you with aromas of honey, papaya and spiced nuts. Subtle graham cracker crust balances on the palate alongside hints of honeysuckle and ripe papaya. The finish has a zip of lemon zest and crisp apple, enlivening the palate. Barrel fermented in French oak, mostly used but some new. Fermented with whatever yeast blows in the door, minimal sulphur added letting the wine show its elegant, zippy finesse. There's great depth of flavor and balance between the creamy palate, aromas of peach, apricot, white pepper, and white flowers, fresh acidity, and a mouthwatering yeasty crispness. JS 92 PTS

Pairings: Pork, poultry, rich fish such as salmon, tuna, etc. vegetarian dishes, charcuterie and cheese, clams, mussels and shrimp, lobster and crab, as well as pasta with white sauce.