



UNCORKED BY THE SEA



Everyday Club January 2023

2021 Chamisal Vineyards San Luis Obispo Pinot Noir-Central Coast, CA

The largest and perhaps most varied of California's wine-growing regions, the Central Coast produces a good majority of the state's wine. This vast California wine district stretches from San Francisco all the way to Santa Barbara along the coast, and reaches inland nearly all the way to the Central Valley. Chamisal Vineyards was the first to plant vineyards in the Edna Valley in 1973. Chamisal is nestled five miles inland from the Pacific Ocean on the rugged California Coast. With the cooling Pacific Ocean nearby, the long temperate growing season extends the amount of time grapes stay on the vine to develop their flavors. This extended hang time paired with the calcareous, clay-rich soil of the property produces fruit with exceptional intensity and complex flavors, often showing a distinctive character that some fondly call "Chamisal Spice. Their team is dedicated to continuous improvement, often experimenting with innovative new techniques in the pursuit of making better wines. This wine is light ruby in color, this Pinot Noir is expressive on the nose with vibrant notes of cherry, raspberry, and cinnamon. On the palate, the wine is bright and juicy with light tannins and a fresh finish. Generous with notes of strawberry preserves and fine-grained tannins balanced by bright acidity.

Pairings: This versatile wine pairs well with lamb, lamb chops, kebabs, grilled chicken dishes, veal, salmon and light pasta dishes. The fresh acidity would pair well even with delicate fish.

2019 MacRostie Chardonnay Sonoma Coast- Sonoma County, CA

A vast appellation covering Sonoma County's Pacific coastline, the Sonoma Coast AVA runs all the way from the Mendocino County border, south to the San Pablo Bay. The region can actually be divided into two sections—the actual coastal vineyards, marked by marine soils, cool temperatures and saline ocean breezes—and the warmer, drier vineyards further inland, which are still heavily influenced by the Pacific but not quite with same intensity. MacRostie Winery and Vineyards has established itself as one of the Sonoma Coast's defining wineries, and a leader in a bright, balanced and age-worthy style of Chardonnay and Pinot Noir. Today, MacRostie is guided by Sonoma County visionary and winery founder Steve MacRostie, and talented winemaker Heidi Bridenhagen, who together are making the finest wines in the winery's storied history. To capture the rich expressiveness of the entire appellation, MacRostie works with more than 30 Chardonnay vineyards and over 15 Pinot Noir sites—a remarkable level of diversity for a small winery. The 2019 MacRostie Sonoma Coast Chardonnay is pleasing and persistent on the palate. It possesses an inner glow thanks to the juiciest peach, the sweetness of honeysuckle, and a splash of tangerine, which join underlying minerality, a lift of acidity, and a touch of vanilla nougat. The acidity is nicely integrated, and this is just clean, pure, and delicious. TP 94 PTS, W&S 92 PTS, WE 91 PTS, JD 90 PTS

Pairings: Pair with grilled halibut topped with aromatic herbs and cedar planked Salmon, Serve with mild, buttery or creamy dishes, meaty fish (halibut, cod) and shellfish (lobster, shrimp, crab, scallops and subtly flavored, simply seasoned poultry and pork dishes.