



UNCORKED BY THE SEA



Everyday Club January 2023

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.

2021 L'Ecole 41 Semillon- Columbia Valley, Washington

Sémillon has the power to create wines with considerable structure, depth and length that will improve for several decades. The Columbia Valley AVA is home to 99% of Washington state's total vineyard area. The towering Cascade mountain range creates a rain shadow, keeping the valley relatively rain-free throughout the entire year, necessitating irrigation from the Columbia River. The lack of humidity combined with sandy soils allows for vines to be grown on their own rootstock, as phylloxera is not a serious concern. L'Ecole No 41 is one of Washington State's most iconic and oldest family-owned wineries. Housed in the historic Frenchtown School depicted on our label, it has earned international acclaim for producing distinctive wines of the highest quality. Few Semillons show as much richness and complexity as those produced in the distinctive soils of Eastern Washington State. The cool nights during the growing season and harvest period help to ensure crisp natural acidity and expressive aromatics, making this a wonderful food pairing wine. Refreshing and richly textured, this expressive Semillon shows vibrant kiwi, crisp green apple, melon, and fragrant honeysuckle set against a spicy, lemon zest character. On the palate, it is supple and energetic, replete with flavors of fresh fig and stone fruit, persisting to a balanced, succulent finish.

Pairing: Semillon works well with seafood, especially shellfish, as well as pork, veal, chicken, game birds or dishes with cream sauces.