



UNCORKED BY THE SEA



Cellar Club May 2023

2021 Francesco Rinaldi e Figli Nebbiolo d'Alba- Italy

Giovanni Battista Rinaldi inherited a farmhouse and vineyards in 1870, situated on one of the most important hills in all of Barolo, Cannubi. The wine production started several years later with the help of Giovanni's son, for which the estate is named for Giuseppe. For around 130 years the Francesco Rinaldi estate remained relatively unchanged. The estate vineyard holdings consist of around 10 hectares of vines spread across three main communes of Barolo. The Rinaldi's bottle two non-Barolo or Barbaresco wines from Nebbiolo; a Langhe & this Nebbiolo d'Alba. The fruit for this wine comes entirely from vineyards in the Verduno commune. All of their Nebbiolo bottlings are aged in large Slavonian oak. This 100 % Nebbiolo color is ruby-red, not too intense, respecting the character of the Nebbiolo grape variety. The aroma is ethereal with scents of flowers and fresh fruit. The taste is dry with a good body.

Pairings: Pasta all'uovo, pasta with rich sauces, Italian sausage stuffed four cheese ravioli red and white meat, risotto, pizza, as well as medium and long ripening cheese.

2019 Coteaux du Giennois Sauvignon Blanc- France

Coteaux Du Giennois vineyards are situated on the hillsides along the Loire, on the opposite bank of the river to Sancerre and just North of Pouilly Fumé. The Coteaux du Giennois vineyards are grown on a very complex terroir composed of a flinty-clay surface over a chalky subsoil. This surface layer has flint pebbles which act as natural miniature storage heaters storing heat during the day and releasing it at night. Made from 100% Sauvignon Blanc, Coteaux Du Giennois has a unique terroir - of limestone, marl and flint - which contributes to the marvelous minerality. This cuvée has a straw-gold color, a nose that enhances its fruity peach and meadowlike floral expression. Supple in the mouth, with a very smooth and aromatic finish that is gentle on the palate.

Pairings: The Coteaux du Giennois Blanc pairs perfectly with summer salads, seafood and grilled fish. Goat Cheese, Shrimp Scampi, Roast Turkey, Asparagus, Ceviche, Cioppino and Crab Cakes. Light meats, and green vegetables all pair well with this wine.