





Cellar Club June 2023

2021 Domaine Sigalas Santorini Assyrtiko- Santorini, Greece

The remains of an ancient volcano that erupted around 1600 BC, Santorini is one of the southern Cyclades islands and is most recognized for its white wines made from the fruity and mineral-rich, Assyrtiko. Domaine Sigalas was founded in 1991 by Paris Sigalas. Initially, Sigalas made his wine at the converted Sigalas family home. Sigalas has been a pioneer in the organic viticulture and participated in a government organic farming methods program since 1994. In 1998 a new vinification, bottling and aging unit was built in a privately owned area of Oia, on the northern part of Santorini and they were awarded Wine & Spirits Top 100 Wineries of 2021. This flagship 100% Assyrtiko, is unoaked and comes in at 14.6% alcohol. Ripe and delicious, this big and fruity Santorini is better today for its young fruit than its structure, but there is firmness underneath the initial blast of fruit. It rolls over the tongue and tastes great in its youth. The nose is quite austere, with acidity being the backbone of the wine with aromas of lemons, pineapples, white pepper and wild herbs. The wine is crisp and vibrant with a medium body and long, clean and mineral finish.

<u>Pairings:</u> Pairs well with strong salty cheeses like feta and haloumi. Its match is fried seafood and fried vegetables, as well as grilled fish, oysters, shellfish, and Mediterranean tomato-based dishes.

2021 I Custodi Aedes Etna Bianco

Though most think of the climate of Sicily as simply hot and dry, variations on this sundrenched island range from cool Mediterranean along the coastlines to more extreme in its inland zones. There are various microclimates on Europe's largest volcano, Mount Etna, where vineyards grow on drastically steep hillsides and varying aspects to the Ionian Sea. The more noteworthy white Sicilian wines to come from the volcanic soils of Mount Etna include Carricante. All share a racy streak of minerality and bear resemblance to their respective white Burgundies. From its beginning in 2007, local owner Mario Paoluzi set to make I Custodi one of the greats. Besides sending us many cell he has had unwavering passion to work exclusively with the ancient bush vines, some of which are 150+ years old. Aedes is made from the younger Albarello bush vines that are in Contrada Muganazzi. A defined white wine with aromas of white fruit, notes of wild herbs, and hints of aniseed. On the palate, it is dry, fresh, and very mineral. Citric fruits dance with the volcanic minerality.

<u>Pairings:</u> This wine will pair beautifully with shellfish or any white fish, white Meat, grilled vegetables, and soft goat cheese. It is a great pairing with risotto with Vegetables, as well as Olives. Salads and Caper Salad. Think Mediterranean