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Everyday Club July 2023



2022 Gail Wine White Table Wine "Doris"- Sonoma , California

Dan O'Brien honed his wine knowledge behind the bar and as a sommelier in Boston before being recruited to build the wine cellar for the Michelin-starred Cavallo Point in Marin, California. While living in California, Dan's passion for wine grew, and he began working in the production side of the business, working harvests at L'Aventure in Paso Robles and Larkmead in Napa, eventually becoming a consultant for new wineries in Napa and Sonoma. Using his knowledge, experience and connections, Dan founded his own label, Gail Wines in 2013 with the goal of highlighting both classic and off-the-beaten-path varieties across the Sonoma Valley. This vintage the Doris White Table Wine ended up being a 100% Pinot Grigio bottling produced from fruit that is typically destined for Dan's single vineyard Pinot Grigio. The Doris bottlings are named after Dan's great Aunt Doris & are an ode to the classic Vino di Tavola of Italy. The palate is both energetic and soft with honeydew, subdued lemon and orange notes with a twist of sweet honeysuckle and a gentle nature.

Pairings: Pinot grigio works well as a starter wine before the meal begins, with no overbearing flavors to draw attention away from the dishes to come. It pairs best with light, fresh flavors-summery dishes like salads, chicken and seafood, as well as light pasta dishes and risottos, and avoid heavy sauces in favor of creams and vinaigrettes.

2021 Tatomer "Hinter der Mauer" White Blend- Central Coast, CA

Somewhat under the radar, Graham Tatomer's wines are some of California's best for Riesling and Gruner Veltliner. Sommelier have often been duped into calling these wines Austrian in blind tastings because Graham's handle on nuance and terroir is deep. "Hinter der Mauer is a term that has a special meaning in the village of Loiben where the winemaker worked with Weingut Knoll. It refers to the space on a terraced vineyard between a row of vines and the wall to the next level. This row is extra narrow and exceedingly difficult to work and yields some of the best fruit due to the radiant heat from the wall itself. It is 80% Gruner Veltliner and 20% Riesling, and is a white of uncommon depth. It's bone dry, crisp, and refreshing. It has aromas of citrus peel, dried green apple and fresh red apple show on the nose. The palate is snappy with apple, wet stone, damp earth and citrus flavors. It's a solid white table wine for all seasons. A long, clean finish rounds things out in style. 92 PTS Vinous, 91 PTS WE

Pairings: Asian food—anything from Vietnamese to Thai to spicy Chinese flavors. Try it with seafood. It will also go very well with green vegetables, asparagus and salads as well as your favorite pork tenderloin dish, spicy Indian food, breaded shellfish & pork schnitzel.