











2022 Paolo Scavino Langhe Bianco "Sorriso- Langhe, Piedmont, Italy"

Paolo Scavino winery was founded in 1921 in Castiglione Falletto from Lorenzo Scavino and his son Paolo. Enrico Scavino together with the daughters Enrica and Elisa, fourth generation, run the family Estate. Through 70 years of work, Enrico Scavino has researched and purchased some of the area's most historic vineyards. Piedmont has a continental climate with hot, humid summers leading to cold winters and precipitation year-round. The reliable autumnal fog provides a cooling effect. The approach to both viticulture and winemaking is aimed at preserving and therefore enhancing the expression and peculiarities of each vineyard in the wines. This white blend is 40% Chardonnay, 40% Sauvignon Blanc and 20% Viognier from 100% estate fruit grown in the Altenasso cru of Castiglione Falletto and the Bricco Manescotto cru of La Morra. The unique combination of these three varietals in the Langhe region comes from the belief that the noble terroir is able to enhance the elegance and complexity of the grapes. The wine is pale yellow with emerald hues, fresh and charming on the nose with white flowers, sage, yellow and orange fruits in addition to mineral notes. The delicate flavors continue on the palate where a soft texture is combined with a sapid and cleaning acidity.

<u>Pairings</u>: This wine pairs well with Pasta, Shellfish, Lean fish, Cured Meat and Mature and hard cheese.

2022 Pewsey Vale Riesling- Eden Valley, Australia

The Pewsey Vale Vineyard was established at Eden Valley in 1847 producing some of Australia's first cool climate wines. The early Pewsey Vale Vineyard Rieslings were exported to England where they won numerous awards in the prestigious wine shows of the era. Today Pewsey Vale Vineyard is a highly esteemed, specialist, single site estate vineyard with provenance. Riesling is our single focus. Elevated above the Barossa Valley on undulating land, Eden Valley is situated between 450 and 500 meters above sea level. At this altitude, the cooler temperatures and greater diurnal range allow the grapes to retain their natural acidity, with aromatics and fine flavors slowly developing well into the cool, dry autumn. This wine has intense aromas reminiscent of fine dried herbs, white flowers, lemon and lime. The palate shows great length and depth with grapefruit and lime, fresh rosemary, white pepper and a hint of tropical fruit. The wine finishes with a fresh natural acidity which balances the flavor intensity, and a minerality that will reward cellaring. 92 PTS WE, 90 PTS Decanter

<u>Pairings:</u> Enjoy on its own, or with seared scallops, or Thai noodle salad as well as other Asian and Asian-inspired food. Try prawns, crab, squid and light noodle dishes with seafood. Also try: smoked salmon, fish and chips and light Mexican-style seafood dishes like tacos.