



# UNCORKED BY THE SEA



**Everyday Club March 2024**

## **2022 Presqu'ile Chardonnay Santa Barbara County, California**

Chardonnay offers a wide range of flavors and styles depending on where it is grown and how it is made. While it tends to flourish in most environments, California produces both oaky, buttery styles and leaner, European-inspired wines. Presqu'ile property includes 73 acres of certified sustainably farmed vineyards on our 200-acre property where they craft the Chardonnay with winemaker Dieter Cronje. The Santa Barbara Chardonnay sets the foundation for how they vinify whites at Presqu'ile. This bright and refreshing wine is loaded with flavors of Meyer lemon, citrus peel, crushed white flowers, and saline. Scents of nougat and caramel toffee hint at a rich wine, but the flavors are lean and racy, all yuzu and lime. These two ends need to meld a bit, but the wine is compelling all the same. It is a juicy, medium-bodied, beautifully balanced Chardonnay with tons to love. 92 PTS W & S, 91 PTS JD

Pairings: Pair this bottle with cheese boards, creamy pasta dishes, or a variety of grilled fish.

## **2021 Lieu Dit Chenin Blanc- Santa Ynez Valley, California**

The Santa Ynez Valley is a climatically diverse growing area. The most expansive AVA within the larger Santa Barbara County region, Santa Ynez is also home to a wide variety of soil types and geographical features. Unquestionably one of the most diverse grape varieties, Chenin Blanc can do it all. It shines in every style from bone dry to unctuously sweet, oaked or unoaked, still or sparkling and even as the base for fortified wines and spirits. Perhaps Chenin Blanc's greatest asset is its ever-present acidity, maintained even under warm growing conditions. Lieu Dit is a partnership of longtime friends Eric Railsback and Justin Willett. The two met in Santa Barbara while finishing college and beginning careers in winemaking. They founded Lieu Dit in 2011 and focused it solely in the varieties indigenous to the Loire Valley. A combination of tank and barrel fermentation was used to produce Lieu Dit Chenin Blanc. The wine then spent seven months in neutral French oak and was racked to stainless steel prior to bottling. The 2021 Chenin Blanc is an absolute delight. Hints of dried pear, spice, chamomile and tangerine oil lift effortlessly. Deceptive in its mid-weight feel, the 2021 is flavorful and full of varietal character. 92 PTS Vinous

Pairings: This wine pairs well with creamy chicken or pork dishes, meatier flaky fish and rich seafood (especially white crabmeat and lobster!). Also try salads, caviar, goat cheese, pork chops, and grilled chicken.